# WEST SIDE COOK BOOK

Home Economics Extension Unit
Jackson County, Oregon
1945

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Favorite recipes contributed by members and friends of the West Side Home Economics Extension Unit. Proceeds from the sale of this book will be used to further Home Extension and 4-H Club Work in the community.

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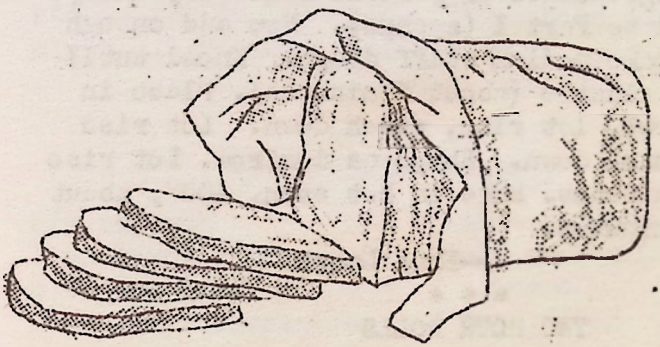
# BREADS



## BREAD ROLLS

### Part I (Sponge)

1 medium sized potato, mashed
1 cup potato water
1 cake yeast
1½ cups flour
½ cup warm water

Dissolve yeast in warm water. Mix warm potato and potato water. When lukewarm, add yeast. Add flour. Let rise until double in bulk.

### Part II

1 cup milk, scalded and cooled
6 tablesp. shortening
1 egg, if desired
6 to 7 cups flour
2 teasp. salt
4 tablesp. sugar

Mix all ingredients of Part II together, except flour. Add to Part I (sponge). Now add enough flour to make medium stiff dough. Knead until light and elastic (about 5 minutes). Place in greased bowl, let rise, punch down. Let rise again. Punch down. Shape as desired. Let rise about 20 minutes. Bake in hot oven, 400°, about 10 to 15 minutes.

--Erma Faust

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## TWO HOUR ROLLS

2 cakes compressed yeast
2 tablesp. sugar
2 cups milk, scalded and cooled to lukewarm
6 cups sifted flour
4 tablesp. melted shortening
2 teasp. salt

Dissolve yeast and sugar in lukewarm milk. Add 3 cups flour and beat until smooth. Then add shortening, salt and remainder of flour. Knead lightly, and place in greased bowl. Cover and let rise until double in bulk. Roll out on a lightly floured board. Shape into rolls and let rise again until doubled in bulk, or very light. Bake at 425° for about 20 minutes.

--Mrs. Frederick H. Johnson

## HONEYMOON ROLLS

Part I

½ cup lard ) Mix together until lard
½ cup boiling water ) is melted

1 cake yeast ) Dissolve yeast in
½ cup cold water ) water

Part II

1 teasp. salt
1 tablesp. sugar
1 egg beaten
3 cups sifted flour

Mix Part I ingredients together. Add part II ingredients in order given. Mix with a spoon or whip. Put in refrigerator where it is cold and leave until 2 hours before ready to serve. Put dough in greased muffin tins, using a spoon. Let rise. Put in hot oven, 375°. Bake 10 to 12 minutes. Makes 18 rolls.

--Mrs. George T. Myers

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## QUICK CHEESE ROLLS

3/4 cup milk
1 tablesp. sugar
½ teasp. salt
3 tablesp. shortening
1 cake compressed yeast
½ cup grated American cheese
2 cups flour

Combine first 4 ingredients; heat until the shortening melts. Cool. Add yeast, stir until dissolved. Add cheese and 1 cup flour. Beat smooth, then add the other cup flour, or enough to make a soft dough. Brush dough with salad oil, cover and let rise in warm place until double in bulk, or about 30 min. Toss on floured board; cut into 10 equal pieces. Form pieces into balls. Place in greased muffin tins, and let rise until double in bulk (about 20 minutes). Bake in hot oven, 450°, for 15 minutes.

--Lorena Leach

## PECAN ROLLS

1 cake yeast
¼ cup warm water
1 cup scalded and cooled milk
1 cup flour
1/3 cup sugar
2 well beaten eggs
1 teasp. salt
3 cups flour, or enough to make a dough that is easy to handle

Method: Soften yeast in warm water. Add cooled milk and 1 cup flour. Let stand until light. Then add other ingredients. Knead until smooth. Let rise until double in bulk in greased bowl. Shape in long flat sheet and spread with the following caramel syrup and nuts.

Caramel Syrup for Pecan Roll

2 cups granulated sugar
1 cup boiling water
¼ cup butter
3/4 cup pecan nuts, chopped
1/4 cup pecan nuts, whole

Melt 1 cup of granulated sugar until it is caramelized; add the cup of boiling water and stir until smooth. Add the 2nd cup of granulated sugar; mix well and let boil about 3 minutes. Add the butter. Use ½ of the syrup to spread on the dough and sprinkle with chopped pecan nuts. Roll the dough as you would a jelly roll. Slice in pieces about 1½ inches thick. Pour the balance of the syrup into greased muffin tins in which you are going to bake the rolls. Place whole pecans on syrup in tins and place rolls on top of mixture. Let rise until twice in size. Bake at 400° about 15 minutes.

--Katheryn E. Heffernan

## CZECK KOLACE

1 pt. whole milk
3/4 cup shortening (part butter may be used)
¼ cup sugar
2 egg yolks
1¼ teasp. salt
1 cake compressed yeast
6 level cups flour (warmed)
Grated lemon peel or mace if desired
Fruit jam or fruit butter

Method: To warm flour, place in pan on stove at lowest temperature possible. Stir frequently. Scald milk and cool to lukewarm. Dissolve yeast in ½ cup of the milk. Add a teaspoon of sugar, and enough of the warmed flour to make a soft batter. Let rise ½ hour.

Cream the shortening, add remaining sugar, egg yolks, salt; cream together. Add the yeast batter to the rest of the milk. Add part of the warmed flour to the batter. Beat well. Add creamed shortening mixture and the rest of the flour. Beat thoroughly. Add lemon peel or mace if desired.

Cover and let rise in a warm room about 2 hours. When light, punch down and let rise for 3/4 hour.

Cut pieces of the dough with a tablespoon (not too large) or cutter and make into round biscuits. Brush with melted shortening to prevent sticking together. When light, make a depression in each biscuit and fill with fruit jam or fruit butter. Bake at 475° until done. These can be a week old and when re-heated will be as good as when freshly baked.

--Mrs. M. J. Kozak

## FILLING FOR CINNAMON ROLLS

Roll out refrigerator roll dough at least ⅛ inch thick. Melt 2/3 cup butter, add:

1½ cup brown sugar
½ cup white sugar
½ teasp. salt
2 teasp. cinnamon
1 cup of chopped nuts and raisins may be added if desired

Mix well with a fork. Over the dough dust additional cinnamon (not too heavy). Then spread the above mixture evenly on the dough. Roll gently as for jelly roll. Cut in 3/4 inch slices. Place in a buttered bake pan, allowing space for rising. Let rise from 2½ to 3 hours. Bake in oven 475° 20 minutes.

--Merna Y. Lemory

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## BUTTER-FLAKE REFRIGERATOR ROLLS

1 cake compressed yeast
2 tablesp. lukewarm water
1 cup hot water
¼ cup sugar
1 egg, beaten
1 teasp. salt
¼ cup melted butter
2 tablesp. melted butter to brush rolls
4 cups flour

Dissolve yeast in lukewarm water. Sift flour, measure. Pour hot water over sugar, salt and butter. Cool to lukewarm, add yeast mixture. Add 1 cup of the flour gradually; beat until smooth, and add beaten egg. Add remaining flour to make a soft dough. Place in greased bowl, cover tightly, let stand in refrig. overnight. When ready to use, let stand at room temperature 1 hour. Place on floured board, knead lightly into round ball, roll out into rectangle ¼ in. thick, brush with melted butter; cut into 1½ in. strips. Stack strips 5 to 7 high. Cut into 2 in. squares. Place end in greased muffin pans. Let rise until light, about 45 min. Bake in moderately hot oven 425° about 20 min. Makes 1 doz. rolls.--Lorena Leach

## FILLED RAISED DOUGHNUTS

1 cake compressed yeast
4 cups milk
3 tablesp. sugar
1 teasp. salt
3 to 5 egg yolks
3 tablesp. shortening
2¼ to 2½ lbs. sifted flour (4 cups equal 1 lb.)
Fruit jam or fruit butter

Scald milk. Let cool to lukewarm. Dissolve yeast in ½ cup warm milk, add 1 teasp. sugar. Add enough sifted flour to make soft sponge. Let rise for ½ hour.

Take the rest of lukewarm milk, add yeast sponge, shortening, sugar, egg yolks, salt. Add rest of flour. Beat thoroughly. Knead until light and elastic, and dough does not stick to board. Place in lightly greased bowl; store at about 80° (warm room temperature), cover.

When light, in about 2 hours, put dough on well floured board and pat to ½ inch thickness. Take biscuit cutter and cut rounds. Put 1 teasp. of fruit butter or jam in the center of the round. Cover with another round and press edges together. Let rise ½ hour. Fry in deep fat, 365 to 375°.

--Mrs. M. J. Kozak

## BRAN BREAD

### Part I

1½ cups Kellogg's Bran ) Pour boiling water over
1½ cups boiling water ) bran; let cool; add
½ cube butter (2 oz.) ) butter

### Part II

1 cake yeast )
½ cup warm water ) Soak yeast in
1 heaping tablesp. brown sugar ) water; add
1 level tablesp. salt ) other ingred-
1 " " sugar ) ients.

### Part III

4 cups flour

Mix part I and Part II ingredients and add flour, 1 cup at a time. Let rise in warm place until double in bulk. Punch down and place in 2 small buttered loaf pans. Let rise again. Heat oven to 350°. Turn off top. Keep bottom on high for 10 minutes, then on medium for 20 minutes, then off until bread is done.

--Myrtle Pitz

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## BOSTON BROWN BREAD

### Part I

3/4 cup of finely pulverized bread crumbs ) Mix together,
1 cup sour milk ) when soft, add following:

### Part II

3/4 cup corn meal
3/4 cup graham meal
1 teasp. salt
1 cup sour milk
3/4 cup rye meal
½ cup molasses
2 teasp. baking soda

Mix well, put in greased tins. Fill 2/3 full. Put in steamer and steam 3 hours. Be careful not to allow the steaming to stop in the process.

--Claire Hanley

## BOSTON BROWN BREAD

2 cups Indian corn meal
1 cup rye meal
1 cup graham flour
½ teasp. salt
1 cup molasses
1 teasp. soda
2 cups sweet milk
1 cup sour milk

Mix together. Fill greased tins 2/3 full. Steam 3½ hours. Keep the water boiling all the time. Muffins may be made with any mixture left over.

--Mrs. Reginald H. Parsons

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## STEAMED BROWN BREAD

Part I: 2/3 cup raisins

Part II: 2/3 cup white flour
2/3 cup whole wheat flour
2/3 cup yellow corn meal
1 teasp. salt
1½ teasp. baking powder
½ teasp. baking soda

Part III: 1 cup milk
½ cup molasses

Method: Soak raisins in hot water. Drain. Dust with flour. Sift ingredients of Part II. Add part III ingredients. Fill well-greased cans 2/3 full. Baking powder or coffee cans may be used. Steam 3 hours.

--May Chirgwin

## ORANGE BREAD

Part I: Rind of 2 large oranges ) Cut orange peelings
1 cup sugar ) in small strips and
½ cup water ) remove all white.
Cook with sugar & water 10 min. Cool.

Part II: 3/4 cup milk
1 egg
Butter size of an egg
2 cups sifted flour sifted with:
½ teasp. salt
3 " baking powder

Mix ingredients of Part I with ingredients of Part II. Bake 50 minutes at 350° in greased loaf pan. This makes one large loaf.

--Mrs. George T. Myers

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## ORANGE NUT BREAD

Rind of 3 oranges ) Slice rind of oranges
Salt water ) thinly as possible. Boil in small amount salt water
1 cup sugar ) until tender. Drain. Add to
½ cup water ) sugar & water syrup. Boil 10 min. Cool.

| Part I | Part II |
|---|---|
| 3 cups flour | 1 egg, well beaten |
| 3 teasp. baking powder | 1 cup milk |
| ½ cup brown sugar | 1 cup nuts, chopped |
| 1 teasp. salt | |

To sifted ingredients of Part I, add Part II ingredients. Add orange peel, drained from syrup. Pour mixture in loaf pan lined with oil paper. Bake 15 minutes at 300°, gradually raise temperature to 350° and bake 45 minutes longer.

--Myra Getchell

## ORANGE BREAD

2 eggs
1 cup sugar
3/4 cup milk
3 cups flour
1 teasp. salt
1 teasp. baking powder
2 tablesp. shortening
½ cup nut meats
½ cup chopped fresh orange peel

Method: Beat eggs and sugar, stir in milk alternately with flour, salt and baking powder, sifted together. Add melted shortening (or butter), chopped nut meats and orange peel which have been dredged in flour. Pour into greased pan. Allow to stand 15 minutes before putting in oven. Bake at 350° for 45 minutes or longer. If more orange peel is desired, decrease nut meats accordingly.

--Katherine Farley

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## ORANGE NUT BREAD

Part I: 1 large orange ) Squeeze juice from
1 cup raisins ) orange into 1 cup measure. Fill with boiling
Boiling water ) water. Put orange rind through grinder

Part II: 1 teasp. soda
1 cup sugar
2 tablesp. shortening
1 teasp. vanilla
1 beaten egg
2 cups flour sifted with 1 teasp. baking p.
¼ teasp. salt
½ cup chopped nuts

Place mixture from Part I in mixing bowl. Add Part II ingredients in order given. Bake in greased loaf pan in moderate oven 350° about 50 minutes.

--Mrs. W. H. Ludwig

## POPOVERS

1 cup flour
¼ teasp. salt
2 eggs
1 cup milk
1 tablesp. butter

Sift and measure flour. Add salt and sift again. Beat eggs thoroughly without separating, and add them to the milk. Then pour this mixture slowly into the flour, stirring constantly to prevent any lumps from forming. Melt the butter and add it last, beating it into the batter well. Have muffin pans (the heaviest you have) heated in oven at 450°. Put 1½ tablesp. of batter in each cup. Bake at 450° for 30 min. Reduce to 350° and bake 15 min. longer.

--Ivy Chirgwin

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## SUPER NUT BREAD

4 cups sifted flour
2 cups sugar
2 teasp. soda
2 " baking powder
2 cups buttermilk
2 eggs
2 cups chopped nuts
½ teasp. maple flavoring

Sift dry ingredients together. Add eggs and milk, nuts and flavoring. Beat until well mixed. Bake at 350° until loaf shrinks from sides of greased pan, and toothpick comes out clean.

--Marian R. Blakeway

## BANANA NUT BREAD

2/3 cup shortening
1½ cups sugar
1-2/3 cups flour
1 teasp. soda
1 " baking powder
1 cup mashed banana
2 eggs
½ cup sour milk
1 cup chopped nuts

Cream shortening and sugar, add well beaten eggs and mashed banana. Sift dry ingredients, adding alternately with sour milk to 1st mixture. Add chopped nuts. Place in loaf pan and bake at 350°.

--Mrs. Grant Matternick

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## DATE BREAD

Part I 1 cup chopped dates) Pour water and soda
1 round teasp. soda) over dates and allow
1 cup boiling water) to cool.

Part II 1 cup sugar
3 tablesp. melted butter
1½ cups sifted flour
2 eggs, beaten
1 teasp. vanilla
½ cup walnuts

Mix and beat well Part II ingredients. Add Part I ingredients. Bake in greased loaf pan. Start in slow oven, 250°, and increase to 375°. Bake about 35 minutes.

--Florence H. Trower

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## HEALTH BREAD

3½ cups coarse graham flour
2 level teasp. soda
1 teasp. salt
2 cups sour milk
½ cup molasses

Sift dry ingredients. Add sour milk and molasses. Bake in 2 greased loaf tins for 1 hour in moderate oven, 350°.

--Winifred Q. Madden

## MUFFINS

4 tablesp. Crisco
½ cup sugar
2 eggs, well beaten
3/4 cup milk
A few dates cut in small pieces
2 cups pastry flour
3 teasp. tartrate baking powder
½ teasp. salt

Cream Crisco and sugar, add eggs and milk. Add sifted dry ingredients, to which dates have been added. Bake at 425°. Makes 24 small muffins.

--Mrs. Frederick H. Johnson

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## GRAHAM MUFFINS

Part I
1 cup white flour
2 cups graham flour or
2 cups whole wheat
6 tablesp. brown sugar
4 teasp. baking powder (Calumet) or 6 teasp. single action b.p.

Part II
1½ cups milk
2 eggs
6 tablesp. melted butter

Sift ingredients of Part I. Combine ingredients of Part II and turn into a well made in dry ingredients, stirring just enough to combine. Mix until it has a rough appearance. Fill tins 2/3 full. Bake in hot oven 425° about 20 minutes.

--May Chirgwin

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## CREAM SCONES

2 cups flour
¼ teasp. salt
3 " baking powder
2 tablesp. sugar
2 tablesp. butter
1 egg
½ cup cream

Sift flour, salt, sugar & baking powder together. Cut in butter, add slightly beaten egg & cream. Knead as for biscuits and cut in rounds or squares. Bake 12 minutes in hot oven, 450°.

--Elizabeth H. Hanley

## BAKING POWDER BISCUITS

2 cups flour
4 teasp. baking powder
1 teasp. salt
2/3 cup milk
Shortening the size of a good-sized egg (approx. 2 Tablesp.)

Sift flour, baking powder, salt into bowl. Add shortening and mix with a pie blender. Add milk gradually. Put on board and knead until nice and smooth. Roll and cut. Bake in hot oven, 425° for 15 minutes.

--Essie Mae Wadlace

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## CHEESE BISCUITS

½ package Bluhill cheese
¼ lb. butter
Baking powder biscuit dough

Work with hand until creamy; then spread over the top of baking powder biscuits. Bake for 15 minutes at 425°.

--Essie Mae Wallace

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## SOUR MILK BISCUITS

4 cups flour
4 teasp. baking powder
½ teasp. salt
1 tablesp. lard
Enough sour milk to make soft dough

Sift dry ingredients, cut in shortening, add sour milk. Turn on floured board and knoad gently. Bake at 400° for 20 minutes.

--Ora Niedermeyer

## PARSLEY CHEESE DIAMONDS

2 cups flour
1 teasp. soda
½ teasp. baking powder
½ teasp. salt
3 tablesp. butter or shortening
½ cup grated cheese
1 teasp. minced parsley
2/3 cup sour milk

Method: Mix flour with soda, baking powder and salt. Sift. Cut in fat and add cheese and parsley. Mix well with pastry tool or knife. Slowly add milk. Pat or roll out to 1/3 inch thickness. Cut in squares or diamond shape. Bake in moderate oven about 7 minutes.

--Florence H. Trower

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## SPOON CORN BREAD

1 cup milk
¼ cup cornmeal
¼ teasp. baking powder
¼ teasp. salt
2 eggs, separated

Cook cornmeal in milk which has been heated nearly to boiling, adding the corn meal slowly, stirring constantly. Cook until like mush. Remove from fire and add baking powder and salt and beaten egg yolks. Fold in egg whites beaten stiffly. Pour into greased baking dish and bake ½ hour in slow oven. Serve at once with plenty of butter. Serve in baking dish.

--Mrs. Wilmon Tucker

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## CORN BREAD

Mix 2 eggs, well beaten with 1 cup milk. (Peanut oil may be used for shortening) Stir in 1 cup flour, ½ cup corn meal, ¼ cup sugar, 4 teasp. baking powder, ¼ cup melted butter and ½ teasp. salt. Bake in hot oven at 450° for 20 minutes.

--Mrs. Henry Van Hoevenberg

## BREAD PANCAKES

2 cups milk
1 cup bread crumbs or 1 slice bread
Enough flour to make a thin batter
1 egg, well beaten
½ teasp. salt
2 teasp. baking powder

Put crumbs or bread into milk (break up bread if sliced). Add beaten egg, then flour sifted with salt and baking powder. Beat well. Bake on a hot griddle.

--Winifred Q. Maddon

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## WAFFLES

2 cups flour
4 teasp. baking powder
1½ teasp. salt
2 tablesp. sugar
3 or 4 eggs, separated
2 cups milk
1/3 cup melted shortening

Sift dry ingredients, add milk, egg yolks, shortening and beat well. Fold in egg whites, stiffly beaten. Bake in well heated waffle iron.

--Claire Hanley

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## CRUMB TOPPING FOR COFFEE CAKE

¼ cup sugar
¼ cup butter
½ cup cake, zweiback or bread crumbs
1 teasp. cardamon
¼ cup chopped almonds
½ cup currants or seedless raisins
½ cup flour

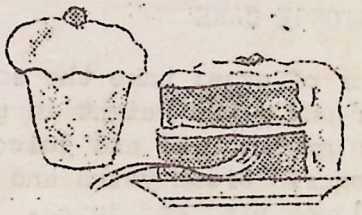
Cream butter and sugar, add other ingredients and mix to consistency of coarse crumbs.

Coffee cake dough should be rolled quite thin and allowed to rise. Sprinkle with crumb mixture. Bake in square or oblong pans. A diamond shape cut looks very attractive.

--Marie Miller

# ADDITIONAL RECIPES

# CAKES



## PERFECT SPONGE CAKE

6 eggs
1 cup cake flour, sifted 3 times
¼ cup water
½ teasp. cream of tartar
1 cup sugar
½ teasp. salt
Lemon extract

Beat yolks until thick and lemon color. Beat sugar in gradually. Beat in flour, then water and extract. Add salt and cream of tartar to egg whites. Beat till they hold a point. Fold gently into the yolk mixture. Bake in ungreased tube pan 1 hour at 300°.

--Jane Smith

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## SPONGE CAKE

Weigh any number of eggs; take the same weight of sugar and ½ the weight in pastry flour. Use the grated rind and juice of 1 lemon to five eggs. Cream yolks and sugar together, add lemon rind and juice. Fold in beaten whites and add flour, sprinkling it in and lightly folding. Start in very moderate oven. (5 or 6 eggs makes a loaf 10 inches long or a biscuit pan 15 inches long.)

--Mae Carlton

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## HOT MILK SPONGE CAKE

4 eggs
2 cups cake flour
2 teasp. baking powder
2 cups sugar
1 cup hot milk
1 teasp. salt

Beat eggs and sugar for 12 minutes, add flour, baking powder and salt. Lastly, add warm milk. Bake in ungreased stem pan for 1 hour at 300°.

--Lorena Leach

## ANGEL FOOD CAKE

1½ cups sugar
1½ cups egg whites
1 teasp. salt
1 tablesp. lemon juice
1 cup cake flour, sifted before measuring
1 teasp. cream of tartar

Beat egg whites with wire spoon whip till they peak but are not dry. Add cream of tartar and lemon juice. Then beat in sugar, ¼ spoon at a time. Fold in flour, bake in oven, 325°; for 1 hour.

--Alice Hanley

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## CHOCOLATE ANGEL FOOD

1-1/3 cups egg whites
1-1/3 teasp. cream of tartar
1½ cups sugar
2 sq. baking chocolate
1¼ teasp. vanilla
¼ teasp. salt
1 cup cake flour

Beat egg whites until frothy. Beat in cream of tartar and salt. Continue beating until egg whites will stand in peaks and are glossy and fine grained. Add 1 cup sugar gradually, gently folding it into egg whites. Fold in vanilla. Gradually and carefully fold in flour sifted 3 times with remaining ½ cup sugar. Lastly, carefully fold in the melted chocolate. Bake in a dry, ungreased pan 60 to 65 minutes, temperature 325°.

Frosting

1½ cup powdered sugar
1 sq. chocolate
1/3 cup butter
Small amount of sour cream

Cream sugar and butter; melt chocolate in about 3 tablespoons cream and add to creamed mixture, add additional sour cream until right consistency. Beat 3 or 4 minutes with electric mixer.

--Myra Getchell

## CHOCOLATE ANGEL FOOD CAKE

1½ cups egg whites
½ teasp. salt
1 teasp. cream of tartar
1½ cups sugar
1 cup flour
4 tablesp. of cocoa
1 teasp. vanilla

Add salt to egg whites and beat until foamy. Add cream of tartar and beat until stiff but not too dry. Sift sugar, measure and fold 1 cupful into egg whites. Sift flour, measure and sift 5 times with cocoa and remaining sugar. Fold carefully into egg white mixture. Add vanilla. Bake in ungreased tube pan and bake at 325° for 1 hour and 15 minutes. Invert pan, when done, until cake is thoroughly cold.

--May Chirgwin

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## CHOCOLATE CAKE

½ cup cocoa
1 teasp. soda
1 cup water

Mix and cook 2 minutes and keep warm.

½ cup shortening
2 cups sugar
2 eggs
3 cups flour
½ teasp. salt
1 " vanilla
1 cup milk
2½ teasp. baking powder

Cream sugar and shortening; add eggs and beat well. Add dry ingredients alternately with milk. Add warm mixture last. Bake 350° F.

--Lorena Leach

## CHOCOLATE CAKE

Mix well together: ½ cup ground chocolate )Cook 2 min.
1 cup hot water )Keep warm.
1 level teasp. soda )Add last.

½ cup shortening
2 cups sugar
2 eggs
1 cup sweet milk
3 cups flour
2½ teasp. baking powder
½ teasp. salt
1½ teasp. vanilla

Cream sugar and shortening. Add well beaten eggs. Add milk and then remaining ingredients. Stir warm chocolate mixture in last. Bake in moderate oven.

--Mrs. M. A. Houston

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## CHOCOLATE ALMOND CAKE

2½ cups flour
1 teasp. soda
¼ teasp. salt
1 cup butter
2 cups sugar
5 eggs, well beaten
3 sq. melted chocolate
1 cup sour milk or buttermilk
2 teasp. vanilla

Sift flour, measure. Add soda and salt. Sift all together 3 times. Cream butter, add sugar and cream. Add eggs and beat well. Add melted chocolate and blend. Add flour alternately with milk, beating until smooth. Add vanilla. Bake in loaf pan at 325° for 50 minutes.

Toasted Almond Filling:

Cook 1 cup chopped blanched almonds slowly in 4 tablesp. butter until well toasted, stirring constantly. Remove from fire and add 6 tablesp- of top milk. Add 3 cups sifted powdered sugar gradually, beating until smooth. Stir in a dash of salt and 2 teasp. vanilla. Cook until thick enough to spread.

--Ora Niedermeyer

## CHOCOLATE CAKE

1/3 cup shortening
1½ cups sugar
3 eggs
1-7/8 cup flour
1½ teasp. baking powder
3/4 cup milk
1½ sq. chocolate
½ teasp. vanilla
Pinch of salt

Cream sugar and shortening, add eggs. Sift dry ingredients and add alternately with milk. Melt chocolate and add last. Bake about 30 minutes at 350°.

Filling: ½ cup butter
2¼ cups powdered sugar
4⅓ tablesp. strong hot coffee
4½ teasp. cocoa
2¼ teasp. vanilla

Mix in order given.

--Mrs. George O. Brehm

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## GOLDEN WEST CAKE

Do not beat cake mixture at all; Simply stir. Take 11 egg yolks, put in a bowl and beat until stiff and the color of lemon. Add 2 cups of sugar and cream thoroughly. Then sift together 3 cups flour, 3 teasp. baking powder, ½ teasp. salt. Add 1/3 of flour to eggs and sugar mixture. Put 2 teasp. butter into measuring cup and fill with boiling water. Add 1/3 cup of hot water to the cake mixture and stir well, then add the balance of the flour and hot water, alternately until all is added. Add 2 teasp. of flavoring and bake in 3 9-inch pans. Cake Filling:

3/4 cup butter
1 cup chopped walnuts
1 cup powdered sugar
2 tablesp. cold strong coffee

Cream together butter and sugar. Add coffee and walnut meats.

--May Chirgwin

## WHITE CAKE

1-2/3 cup sugar
1 cup cold water
1 teasp. of lemon
1 " vanilla
3 " baking powder
½ cup butter or shortening
2½ cups cake flour
4 egg whites

Cream butter and sugar till light as whipped cream. Add flour and water alternately a little at a time until you have used about 1/3 of the quantity. Then add unbeaten egg whites and beat vigorously. Then continue beating in water and flour. Reserve ½ cup of flour to sift with baking powder and add last. Bake in moderate oven 350°.

--Mrs. Henry Conger

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## OLD JACKSONVILLE WHITE CAKE
(Like Lady Baltimore Cake)

2 cups sugar
1 cup milk
2 teasp. cream tartar
6 egg whites
2/3 cup butter
2-7/8 cups flour (sifted)
1 teasp. soda
1 " salt

Cream butter and sugar, add salt, flour and milk alternately. Save a small amount of flour to add soda and cream of tartar sifted, then add to mixture. Fold in egg whites. Makes 2 large layers or 3 medium layers.

--Alice Hanley

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## GOLD CAKE - Pound Cake
(Bake with yolks from white cake)

1 cup sugar
½ cup milk
½ teasp. soda
1 pinch salt
½ cup butter
2 cups flour
1 teasp. cream tartar
Yolks of 7 eggs and white of 1 egg

Cream butter & sugar. Beat egg yolks & white till light & lemon colored. Add to butter & sugar mixture & beat well, then add flour & milk in small amounts at a time. Add cream of tartar and soda in last of flour. Bake in loaf bread pan 1 hour.

--Alice Hanley

## EGYPTIAN NOUGAT CAKE

2 oz. chocolate
5 tablesp. boiling water
4 eggs
½ cup milk
½ cup butter
1½ cups sugar

Dissolve chocolate in boiling water. Beat butter to a cream and add sugar gradually beating all the while. Add yolks and beat again. Add milk, then melted chocolate. Then add flour. Give the whole a vigorous beating. Fold in whites of eggs beaten to a stiff froth. Baking powder and vanilla added last. Note: A small amount of flour may be saved and the baking powder may be sifted with it into the mixture. Bake in 3 layers at 325°.

Nougat for filling
2 eggs
3 tablesp. powdered sugar
½ cup cream, whipped
Dash of salt
1 cup finely chopped walnuts

Beat yolks of eggs very thick, add powdered sugar and whipped cream; then the whites of eggs beaten very stiff, dash of salt. Fold in the cup of finely chopped walnut meats. Spread between layers and frost cake with a caramel frosting.

--Elizabeth H. Hanley

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## MOCHA CAKE

1½ cups sugar
½ cup shortening
½ cup milk
½ cup cocoa
1 teasp. vanilla
3 teasp. baking powder
1-3/4 cup flour
4 eggs
3 tablesp. strong coffee
3/4 cup walnuts

Cream sugar and shortening, add eggs one at a time, beating well. Sift dry ingredients and add alternately with liquids. Fold in nuts. Bake in 350° F. oven.

--Lorena Loach

## BROWN SUGAR SPICE CAKE

1 cup shortening
2 cups brown sugar
2 whole eggs and 2 egg yolks
2-2/3 cup cake flour
1 teasp. soda
1 teasp. baking powder
1 " cloves
1 " cinnamon
½ " salt
1 cup sour milk

Topping: 2 egg whites
½ cup broken nutmeats
1 cup brown sugar

1. Cream shortening and add sugar gradually.
2. Add well beaten egg yolks and 2 egg whites to mixture.
3. Sift flour once before measuring.
4. Sift flour, soda, baking powder, spices, and salt together.
5. Add alternately with sour milk.
6. Pour into greased and floured pan.

Topping

7. Beat egg whites until they point.
8. Add the brown sugar, beating it in.
9. Spread on top of cake batter and sprinkle with nuts.
10. Bake in moderate oven 35 minutes at 350°. Use pan 8½x12½ inches. Half recipe may be used.

--Elizabeth H. Hanley

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## TWO EGG CREAM CAKE

2 eggs, fill cup with cream. If cream is sour, add a little soda. Stir together the following: 1½ cups of flour (measure after sifting), ½ teasp. baking powder, 1 cup sugar, and pinch of salt. Put in mixing bowl. Add cream and eggs, and flour. Cook in 350° for about 30 minutes, or until shrinks from pan.

--Mrs. Victor Bursell

WHIPPED CREAM CAKE (Melts in your mouth)

1 cup whipping cream
2 eggs
1½ cups cake flour
¼ teasp. salt
1 cup sugar
1 teasp. vanilla
2 teasp. baking powder

Whip the cream until slightly thickened, but not stiff enough to hold a peak. Fold in the sugar, then the beaten eggs and the vanilla. Add the flour, which has been sifted with the baking powder and salt. Mix only until smooth. Place in 2 small layer cake pans or in 1 shallow loaf pan and bake in a moderate oven at 350° to 375°. Cool and ice with boiled or fudge frosting. This makes a delicious coconut cake if boiled icing is used and a generous amount of coconut is sprinkled over the surface.

--Claire Hanley

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SOUR CREAM CAKE

2 egg yolks ) Whip together
½ cup cold water )

1 cup sour cream, whipped. Add to above

2 cups cake flour, sifted once )
1¼ cups sugar )Sift to-
1 teasp. soda )gether 3
3 teasp. baking powder )times. Add to
½ teasp. salt )above mixture

1 teasp. vanilla ) Add
2 egg whites, beaten ) Fold in

Pour in 3 well grased and floured cake pans. Bake in oven 350° to 375° for 20 to 25 minutes. When cool, frost with 7 Minute frosting, spreading on thick and use freshly grated coconut between layers and on top. May be made in loaf form, baking longer.

--Elizabeth Harder

## HUNGARIAN CREAM CAKE

2 cups cake flour
½ teasp. salt
2 eggs, well beaten
1 teasp. vanilla
2 teasp. baking powder
1 cup sugar
1¼ cups thick sweet cream

Add sugar to beaten eggs. Sift dry ingredients 3 times and add to sugar mixture alternately with cream. Add vanilla and bake either in 2 layers or as a loaf cake.

--Mrs. Grant Mattornick

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## ARABIAN RIBBON CAKE (3 eggs)

Part I:
3 cups sifted Swans Down cake flour
3 teasp. Calumet baking powder
¼ teasp. salt
2/3 cup butter or other shortening
1½ cups sugar
3 egg yolks, well beaten
1 cup milk
3 egg whites, stiffly beaten

Part II:
1½ teasp. cinnamon
¼ teasp. cloves
½ teasp. mace
½ teasp. nutmeg
3 tablesp. dark molasses

Sift flour once, measure, add baking powder and salt. Sift together 3 times. Cream butter and add sugar gradually, creaming until light and fluffy. Add egg yolks and beat well. Add flour alternately with milk, small amount at a time, beating after each addition until smooth. Fold in egg whites. Fill one greased 9-inch layer pan with 1/3 of mixture. To remaining mixture add Part II ingredients. Turn into 2 greased 9-inch layer pans. Bake in moderate oven 375°. 20 to 25 minutes. Arrange white layer between spice layers.

--Mrs. Clyde Graham

## PINEAPPLE MERINGUE CAKE

½ cup butter
½ cup sugar
4 egg yolks
½ cup cake flour
4 tablesp. milk
1 teasp. baking powder
2 tablesp. cake flour
¼ teasp. salt

Cream butter and sugar together, separate the eggs, add yolks well beaten, and mix thoroughly. Add the cake flour, which has been sifted before measuring, alternately with milk. Sift the remaining 2 tablesp. of flour with the baking powder and salt and add last, mixing thoroughly. Pour into two 8-inch round layer cake pans and add:

### Meringue Topping

4 egg whites
1 teasp. vanilla
3/4 cup sugar
3/4 cup chopped nutmeats

Beat the egg whites to a froth, and then add a light sifting of the sugar, continuing to add some while beating until all of it has been added gradually. The meringue should point when the beater is drawn out of it. Then add the vanilla and spread the meringue on top of each of the unbaked layers. Sprinkle the chopped nuts on top of the meringue. Bake for 20 to 25 minutes at 325 to 350°. Allow to cool, then remove from the pans and fill with:

### Pineapple Filling

1 cup whipping cream
1½ tablesp. powdered sugar
1 cup crushed pineapple, drained
¼ teasp. vanilla

Place one layer, meringue side down, on a cake plate. Whip cream, add powdered sugar, drained pineapple, and vanilla. Spread this filling on 1st layer on pineapple filling meringue side up.

--Mary Hanley

## REDWOOD CAKE

2 cups sugar
2 eggs
3 cups flour, all-purpose
1½ cups sweet milk
1 teasp. salt
1 heaping teasp. soda
½ cup shortening
½ cup sour milk
3 tablesp. cocoa
1 teasp. vanilla

Cream sugar and shortening, adding eggs one at a time and beat well. Sift dry ingredients together, adding alternately with sour milk and soda. Then sweet milk to first mixture. Add vanilla and bake in loaf pan at 350° F. While warm, cover with chopped marshmallows. Cool and recover with chocolate frosting.

--Mrs. Grant Mattornick

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## JIFFY CAKE

Beat 4 eggs, stir in 2 cups sugar. Add 2 cups of flour that has been sifted with 2 teasp. baking powder and a pinch of salt. Stir well. Melt 2 tablesp. butter in 1½ cups heated milk (do not boil). Pour hot milk into first mixture, add flavoring and beat thoroughly with an egg beater. Bake in shallow pan in moderate oven.

--Mrs. Elbe Graham

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## BUFFALO MOLASSES CAKE

2/3 cup sugar
½ cup melted butter
1 cup molasses
1 teasp. soda dissolved in a little boiling water, when through foaming, fill cup with hot water
2½ cups flour
1 teasp. cinnamon
½ teasp. salt
1 " ginger
1 cup candied orange peel
1 egg, beaten lightly

Mix ingredients in order given. Bake at 325° about 35 minutes. Fills a pan 10x13 inches.

--Mrs. William M. Gray

## CHINESE CAKE

Mix in order given:

3/4 cup butter ) Cream
2 cups sugar )

Yolks of 4 eggs, well beaten
1 cup milk
3 cups flour sifted 4 times with 3 teasp. baking powder and ½ teasp. each of cinnamon, nutmeg, ginger, and allspice

Fold in well beaten whites of 4 eggs
½ cup chopped nutmeats

Bake in moderate oven.

--Mrs. T. O. Satterfield

* * *

## SPICE LAYER CAKE

| | | | |
|---|---|---|---|
| ½ cup shortening | | ¼ teasp. | salt |
| 1 cup brown sugar | | ½ " | ginger |
| 2 egg yolks | | 1 " | cinnamon |
| 2 cups flour | | ½ " | allspice |
| ½ teasp. soda | | ¼ " | cloves |
| 1 teasp. baking powder | | 1 cup | sour milk |

Cream the shortening and sugar (which has been packed firmly when measured) add egg yolks and beat well. Alternately add dry ingredients and milk. Pour into two 8-inch pans. Bake 350° for 25 minutes.

--Lorena Leach

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## SOUR MILK NUTMEG CAKE

Cream ½ cup shortening and 1½ cups sugar. Add 3 beaten eggs and 1 cup rich sour milk. Then add 2 cups flour, ¼ teasp. salt, 2 teasp. baking powder, 2 teasp. nutmeg. Beat well and bake in loaf pan at 350°.

--Mrs. Grant Matternick

## MAYONNAISE CAKE

1 teasp. soda
1 cup boiling water
1 cup raisins
1 cup nutmeats
1 cup sugar
½ teasp. cinnamon
3/4 cup mayonnaise
3 tablesp. cocoa
2 cups flour
Pinch of salt
1 teasp. vanilla

Dissolve soda in water and pour over nuts and raisins. Let stand a few minutes. Sift: sugar, cinnamon, cocoa. Mix with mayonnaise, blend well. Add flour, water, raisin-nut mixture. Mix well. Add vanilla. Bake in oven 350° - 375°.

--Mrs. Elbe Graham

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## TOMATO SOUP CAKE

Mix in order given:

½ cup Crisco ) Cream together
1 cup sugar )

1 cup tomato soup, add 1 teasp. soda
2 cups flour, sift, then measure and add:

2 scant teasp. baking powder
3/4 teasp. cinnamon
Dash of cloves and nutmeg
1 cup raisins
1 cup chopped nuts

Bake at 350° for 50 to 60 minutes.

--Mary Berriman

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## APPLESAUCE CAKE

2 cups flour
1 tablesp. cornstarch
2 teasp. soda
½ teasp. allspice
1 cup sugar
3 tablesp. chocolate
1 teasp. nutmeg
1 " cinnamon

Sift all together and add: 1½ cups applesauce, 1 cup raisins, 1 cup walnuts, ½ cup melted butter. Bake in loaf in slow oven 1 hour.

--Pearl Sanders

## APPLESAUCE CAKE

½ cup Crisco
1½ cups brown sugar
1 egg
1 teasp. soda
1 cup applesauce
1 teasp. salt
1 " cinnamon
½ " cloves
1½--2 cups flour
1 cup raisins
(nuts, optional)

Cream Crisco, sugar and eggs. Dissolve soda in applesauce. Add to creamed mixture. Sift salt, spices with flour and add to the shortening and applesauce mixture. Sprinkle small amount of flour over raisins and nuts and add to cake. Bake at 350° for 50 to 60 minutes. This cake keeps well and is better with age.

--Eudora Bohnert

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## APPLESAUCE CAKE

½ cup butter
1½ cups sugar
1 egg
1 teasp. soda
3 tablesp. hot water
2 cups flour
1 teasp. baking powder
1 cup unsweetened applesauce
1 teasp. cinnamon
½ " nutmeg
1 " cloves
2/3 cup raisins
½ cup nutmeats

Cream butter and sugar, add egg, soda and hot water mixed together. Add sifted dry ingredients, applesauce, nuts and raisins. Bake in loaf pan 1 hour and 15 minutes, 325° to 350°.

--Mrs. E. W. Wall

## GRAPE JUICE APPLE CAKE

2 cups fine bread crumbs
½ cup grape juice
2 teasp. lemon juice
2 cups sweetened applesauce
Butter or margarine

Spread crumbs over buttered shallow baking dish. Dot with butter. Add a layer of applesauce which has been blended with grape juice and lemon, then layer of crumbs until dish is full. Dot each layer of crumbs with butter. Bake 20 minutes. Serve with sour cream sweetened with brown sugar.

--Marian R. Blakeway

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## BOILED RAISIN CAKE

2 cups raisins
3/4 cup raisin juice
3/4 cup sugar
¼ cup melted butter
1-3/4 cups flour
1 egg
1 teasp. cinnamon
½ teasp. nutmeg
1 " baking powder
1 " soda
1 cup nuts

Boil raisins 20 minutes and drain off 3/4 cup of the juice. Sift dry ingredients. Combine all. Bake 40 minutes in moderate oven.

--Nita Birdseye

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## BOILED CAKE

Boil 3 minutes 1 cup each: strong coffee, sugar and raisins; and ½ cup cracked walnuts, 3 tablespoons shortening; 1 teasp. each cinnamon, allspice and cloves. Set to cool. When almost cold, add 2 cups flour, 1 teasp. baking powder, ½ teasp. soda. Bake slowly in loaf.

--Pearl Sanders

## CURRANT CAKE

1 cup butter, or oleo
2 cups sugar
4 eggs
1 cup milk
3½ cups cake flour
¼ teasp. salt
2 teasp. cream of tartar
1 " baking soda
1 tablesp. grated lemon rind
1 tablesp. lemon juice
1 cup currants

Cream butter and sugar. Add well beaten egg yolks and milk. Mix thoroughly. Sift flour, measure, sift with soda, salt, cream of tartar. Add lemon juice, rind, currants which have been dredged in tablesp. flour. Fold in stiffly beaten egg whites. Pour into well oiled cake pans. Bake in moderate oven, 375°, for about 40 minutes.

--Mary Berriman

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## PRUNE CAKE

3/4 cup butter
1 cup sugar
3 eggs
2 cups flour
1 teasp. soda
1 tablesp. sour cream
1 teasp. cinnamon
1 " allspice
1 " nutmeg
1 cup stewed prunes

Cream sugar and butter, add eggs, soda and sour cream. Sift dry ingredients and add alternately with prunes. Makes a rather stiff dough. Cook in greased loaf pan 1 hour and 30 minutes at about 325°.

--Mrs. E. W. Wall

## DATE CAKE

1 cup chopped dates.
1 tablesp. butter
1 egg
1 cup boiling water
1½ cups flour
1 teasp. soda
Pinch of salt
1 teasp: vanilla
1 cup sugar
1 cup nuts

Sprinkle the soda over the dates and then pour on the boiling water and allow to stand until cool. Then add the remainder of the ingredients and bake in medium oven in 2 layers for about 25 minutes.

Icing: 2 cups brown sugar
1 cup coffee cream
Boil ingredients together until it forms a firm ball in cold water. Let cool and whip until smooth. Spread on cake immediately.

--Shirley Drysdale

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## CHRISTMAS FRUIT CAKE

1 cup shortening
2 cups sugar
4 cups flour
1½ teasp. salt
2 cups hot applesauce (unsweetened)
4 eggs, well beaten
2 lbs. raisins
1 lb. citron
1 lb. candied fruit (pineapple, cherries, orange, lemon peel)
½ lb. Brazil nuts
½ lb. almonds, blanched
1½ lb. dates
2 teasp. soda
1 " baking powder
2 teasp. cinnamon
Pinch of cloves and nutmeg

Line pans or coffee cans with greased brown paper large enough to lap over the top in case they get too brown. Bake 3 hours in slow oven.

--Rona Henspeter

## CHRISTMAS CAKE

1 lb. of butter or half and half
1 lb. sugar
1 dozen eggs
1 lb. flour
3 lbs. raisins
1 lb. currants
1 lb. figs (thinly sliced)
½ lb. cherries
1 lb. citron (thinly sliced)
½ lb. preserved lemon rind
½ lb. preserved orange rind
1 cup molasses
1/3 cup strong coffee
1/3 cup orange juice or brandy
4 teasp. cinnamon
4 " allspice
2 " nutmeg
2 " mace
½ " soda

Method: Cream butter, add sugar gradually creaming. Beat eggs, mix thoroughly with orange juice, coffee and molasses. Measure and sift flour with spices and soda. Mix with fruit. Add alternately with liquid mixture, to butter and sugar. Bake in pan lined with brown paper and buttered. Use oven 275° four to five hours.

Note: I usually bake in roast pan, making 1 large cake. I find that the cake keeps moist longer. I have had this cake keep moist as long as 4 months. It makes 12 lbs. of cake. Half the recipe can be used successfully.

--Mrs. Ted Walland

## FRUIT CAKE

**Part I**

- 2 lbs. raisins
- 1 lb. currants
- ½ lb. citron
- ¼ lb. candied orange peel
- ¼ lb. cherries
- ½ lb. dates
- ½ lb. blanched almonds
- ½ lb. flour

**Part II**

- ½ lb. butter
- ½ lb. sugar
- 6 eggs, well beaten
- 1 cup sour milk
- ½ cup cooking wine
- 1 cup currant jelly

**Part III**

- 1½ teasp. salt
- 2 " nutmeg
- 2 " cinnamon
- 1 " allspice
- ¼ " cloves
- 1 teasp. baking powder
- 3/4 teasp. soda
- 1 cup extra flour

Method:

1. Chop fruit and nuts. Dredge with flour.
2. Cream butter and sugar. Add remainder of Part II ingredients.
3. Sift together Part III ingredients, add through the sifter to Part II mixture. Beat until smooth.
4. Stir in dredged fruits.
5. Pour in 3 well greased 1 lb. bread tins.
6. Bake at 275° for 2½ hours.

--Mabel C. Mack

## FRUIT CAKE

½ lb. fresh pork fat (grind finely)
Pour over fat 1½ cups boiling water; let stand until cold.

Add: 2½ cups brown sugar
1½ cups chopped nuts
1½ lb. mixed fruit peel (as little as 1 lb. of candied fruit may be added. The more fruit the better the cake)
1 cup chopped dates
2 cups raisins
1 cup (or more) maraschino cherries
3 cups flour
1 teasp. soda
1 " cinnamon
1 " nutmeg
½ teasp. cloves (ground)
½ " salt

Heat oven to 300°. Then when cake is put in the oven, turn oven to 275°. Bake from 2 to 3 hours. This amount makes 2 cakes baked in an ordinary sized bread tin.

--Marie Clarke

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## GUMDROP FRUIT CAKE

1 lb. raisins
1 to 2 lbs. large gumdrops (no black)
1 cup nuts
4 cups flour
1 teasp. cinnamon
¼ teasp. nutmeg & cloves
¼ teasp. salt
1 cup butter
2 cups sugar
2 eggs
1½ cups applesauce
1 teasp. soda dissolved in 1 tablesp. hot water
1 teasp. vanilla

Sift dry ingredients, using part to dredge the fruit. Cream butter & sugar, add well beaten egg. Add alternately flour & applesauce. Stir in soda and vanilla, raisins, gumdrops, & nuts. Use a slow oven 300° to 325°.

--Dolly Stevens

## CRAZY CHOCOLATE CUP CAKES

1 cup sugar
1 egg
½ cup milk
½ cup cocoa
½ cup vegetable shortening
½ teasp. salt
1 teasp. baking powder
½ teasp. soda
1 " vanilla
1½ cups cake flour (sifted)
½ cup boiling water

Put ingredients into mixing bowl in order given. Sift cocoa into bowl. Put shortening over to one side of bowl, opposite egg. Do not stir or mix until last ingredient is added. Pour boiling water over shortening. Immediately start beating and beat for 2 to 4 minutes. Pour into greased and floured muffin tins. Makes 24 cakes or two 8-inch layer cakes. Bake at 375° for 20 minutes.

--Dorothy A. Storm

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## SOUR CREAM CUP CAKES

1 cup sugar
1½ cups flour
1 teasp. cinnamon
¼ teasp. salt
½ teasp. cloves
½ teasp. nutmeg
½ cup nutmeats
½ cup raisins
2 eggs, well beaten
1 cup sour cream with 1 teasp. soda dissolved therein

Mix all dry ingredients, then add the well beaten eggs and sour cream. Beat together 5 minutes. Bake in a slow oven 350° in muffin pans. May be baked in layers.

--Mrs. Victor Bursell

## QUICK DATE CAKES

1/3 cup soft butter
1-1/3 cups brown sugar
2 eggs

1-3/4 cups flour )
3 teasp. baking powder ) Sift together
½ teasp. cinnamon )
¼ " nutmeg )

½ teasp. vanilla

½ cup milk
½ lb. dates, stoned and sliced

Put ingredients in a bowl and beat all for 3 minutes, using wooden spoon. Bake in buttered muffin tins for 20 to 25 minutes at 375°.

--Elizabeth H. Hanley

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## EGG YOLK SPONGE CAKES

6 egg yolks
1 cup sugar
½ cup boiling water

1½ cup cake flour
2 teasp. baking powder
1 " orange or lemon extract

Beat egg yolks until light. Add sugar, then hot water while beating. Add dry ingredients. Bake at 325°. Makes 8 large cup cakes.

--Lorena Leach

## JELLY ROLL

4 eggs
1 scant cup sugar
1 cup flour
1 teasp. baking powder
¼ teasp. salt
1 teasp. vanilla

Beat eggs until light, add sugar gradually. Continue to beat until thick and smooth. Sift dry ingredients, fold in mixture, add vanilla. Use 10x16 inch pan lined with paper greased on both sides. Bake in 400° oven 12 to 15 minutes. Roll hot on damp towel. Let cool before adding filling. Roll again. Sprinkle with powdered sugar.

--Opal Haley

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## HADDON HALL GINGERBREAD

½ cup shortening
2 tablesp. sugar
1 egg
2½ cups sifted Gold Medal flour
1 teasp. soda
½ teasp. salt
1 teasp. cinnamon
1 cup black molasses (black New Orleans for best flavor)
1 cup boiling water

Cream shortening, add sugar and cream well. Blend in well beaten egg and molasses. Sift dry ingredients and add to creamed mixture alternately with boiling water. Pour into heavily greased pan.

## CHOCOLATE FLUFF FROSTING

4 tablesp. butter
1 teasp. vanilla
¼ " salt
2 egg whites
1½ cups confectioner's sugar
3 sq. Baker's unsweetened chocolate, melted

Cream butter, add 3/4 cup sugar and blend. Add vanilla, chocolate and salt and mix well. Beat egg whites until stiff, but not dry. Add remaining 3/4 cup of sugar, 2 tablesp. at a time, beating after each addition, until blended. Continue beating until mixture stands in peaks, add chocolate mixture, folding only enough to blend. Makes enough frosting to cover top of 9-inch layer and sides of 2 9-inch layers.

--Imogene Smith

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## BUTTERSCOTCH FROSTING

1 cup brown sugar
3 tablesp. Spry or Crisco
2 tablesp. butter
¼ cup milk
1½ cups powdered sugar
¼ teasp. salt

Add brown sugar, Spry, butter and salt in saucepan and bring to a boil, stirring constantly. Add milk and cool over low heat 3 minutes. Cool. Add powdered sugar and beat until thick enough to spread.

--Mary Berriman

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## STRAWBERRY TOPPING

1 16-oz. pkg. frozen strawberries
1½ teasp. plain gelatine
½ cup cream, whipped

Thaw berries & drain liquid. To juice, add gelatine, soaking 5 min. Place over hot water, & stir until dissolved. Add to berries. Chill & fold in whipped cream.

--Mrs. H. J. Blakeway

## SEVEN MINUTE FROSTING

1 cup sugar
2 egg whites
Marshmallows, 1 or 2
3 tablesp. water
1 tablesp. syrup

Put all in double boiler. Cook and beat for 7 minutes.

--Mrs. Henry Conger

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## BOILED FROSTING

2 cups sugar
2 teasp. light corn syrup
½ cup hot water

Stir until dissolved & boil to 242° F (firm ball). To 2 egg whites, beaten stiff but not dry, add 1/8 teasp. salt. Gradually pour hot syrup on egg whites. Add vanilla (1½ teasp.). Beat until mixture is cool and holds its shape.

--Lorena Leach

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## FLUFFY ICING (Without Sugar)

2 egg whites
1 teasp. vanilla or 1½ teasp. almond ext.
Pinch of salt
1½ cups white or dark corn syrup

Combine egg whites, syrup and vanilla. Beat with rotary egg beater over boiling water until it stands in peaks. Add 3 squares of melted chocolate for chocolate icing.

--Mrs. H. J. Blakeway

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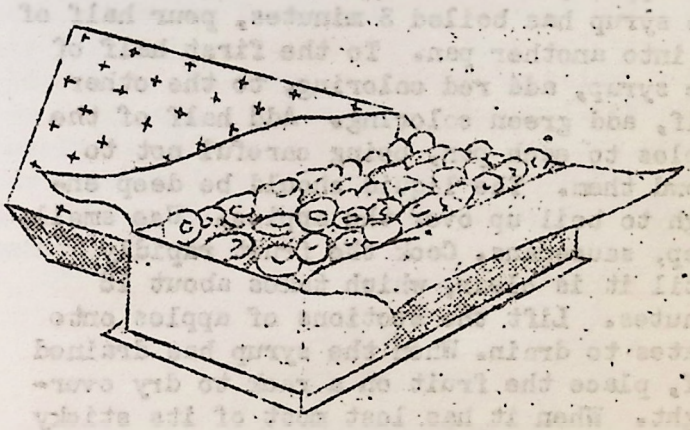
## CREAMY ICING

1 cup sugar
¼ teasp. cream of tartar
2 egg whites
5 tablesp. water
Few grains of salt

Boil sugar and water, and cream of tartar and salt to thread stage. Put unbeaten whites in bowl of elec. mixer. When syrup is ready, start mixer. Pour syrup slowly over unbeaten whites. Beat until thick & creamy. Add flavoring & spread on cake.

--Jane Smith

# CANDIES



## CANDIED APPLES

2 cups sugar
1/4 cup white corn syrup
1 cup hot water
1/16 teasp. salt
4-6 applies (variety which holds shape when cooked)
1 teasp. red coloring
1 teasp. green "

Combine sugar, syrup, water, and salt. Place over heat and stir until sugar is dissolved. Bring to a boil and let boil 3 minutes. While the syrup is heating, peel and core the apples, and cut them into eighths. When the syrup has boiled 3 minutes, pour half of it into another pan. To the first half of the syrup, add red coloring, to the other half, add green coloring. Add half of the apples to each pan, being careful not to crowd them. The liquid should be deep enough to boil up over the apples. Use small, deep, saucepans. Cook the fruit rapidly until it is clear, which takes about 15 minutes. Lift the sections of apples onto plates to drain. When the syrup has drained off, place the fruit on a rack to dry overnight. When it has lost most of its sticky quality, roll each piece of apple in powdered sugar again. A refrigerator shelf may be used for a rack, or a piece of stretched cheesecloth. Pack candied apples in box lined with wax paper. For variations, boil a stick of cinnamon, mints, or ginger in the syrup.

--Mabel C. Mack

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## APPLETS

2 cups apple pulp (about 10-12 apples)
2 cups sugar
1 cup chopped Oregon walnuts
1/8 teasp. salt
2 tablesp. gelatine
6 " cold water
1-1/3 tablesp. lemon juice

To prepare apple pulp: Wash apples and cut in small pieces, without peeling them. Cook until tender in just enough water to keep from burning. Put cooked apples through a sieve. Add sugar and salt to apple pulp, and cook until very thick, stirring frequently to prevent burning. This takes about 15 minutes. Soak gelatine in cold water. When apple mixture is thick, remove from fire, add gelatine and stir until thoroughly dissolved. Add nuts and lemon juice and stir. Pour into shallow pans to cool. When set, cut into rectangular pieces. These may be rolled in powdered sugar.

--Mabel C. Mack

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## SPICED FILBERTS

½ cup sugar
3/4 teasp. salt
1 teasp. cinnamon
½ cup water
1 teasp. vanilla
1 lb. nutmeats

Combine all ingredients except the nuts. Simmer in a flat-bottomed pan until syrup spins a small thread (about 4 minutes). Be careful not to overcook. Remove from fire and quickly add the nuts. Stir thoroughly until syrup crystalizes. Turn out on buttered plate and gently separate nuts.

--Mrs. Paul Schorer

## DATE ROLL

2½ cups of sugar — Few grains of salt
1 cup of milk — 1 teasp. of vanilla
1 cup chopped dates — 1 cup chopped nuts

Use either rich fresh milk or canned milk. Combine sugar, milk and heat, stir until sugar is dissolved. Cook with little stirring until soft ball is formed when few drops of syrup are tested in cold water, 235°. Add chopped dates and cook a few minutes longer, until the dates practically melt and blend into the mixture, 238°. Remove from heat, and add salt, vanilla dnd nuts. Let stand at room temperature until cool, then beat until creamy and stiff. With buttered fingers, knead the candy well, and shape it into 2 long rolls about 1½ inches in diameter.

Wrap each roll in a damp cloth, and place in the refrigerator overnight, or longer. Cut in thin slices to serve. The rolls may be coated with coarsely chopped pecans or walnuts before slicing.

—Nita Birdseye

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## GLACE' NUTS

1 cup sugar — Pinch of salt
½ cup water — Walnuts

Boil these ingredients together until the hard crack stage is reached, 300° F. Drop the nut meats into the syrup, one at a time or several in clusters. Remove with a fork, draining off excess syrup. Place on oiled paper to cool. Set the pan of syrup in a pan of hot water while dipping to prevent the syrup from hardening too quickly.

—Mable C. Mack

## PARISIAN SWEETS

1 cup dried prunes (preferably sweet variety)
1 cup dried figs
1 cup dates or raisins
½ cup walnut meats
1/8 teasp. salt
1 tablesp. orange juice
2 level teasp. grated orange rind
2 tablesp. white corn syrup or honey
3 tablesp. powdered sugar

Soak prunes 5 minutes in medium hot water, dry thoroughly and remove stones. Wash and dry figs and remove tough stems. Grind prunes and figs twice in food chopper, using fine knife to grind nuts once. Add grated orange peel, orange juice, salt, syrup and powdered sugar to fruit mixture and stir thoroughly. Pour onto a shallow pan or sheet of glass and let dry for several days. When partly dry, cut into squares. Squares may be rolled in powdered sugar. Nuts may be omitted from mixture, in which case fruit may be rolled into balls and balls rolled in toasted or plain coconut or in chopped nuts. Dried pears, raisins, and candied cherries may be substituted or added to fruit mixture.

--Mable C. Mack

* * *

## CANDIED WALNUTS

1 cup sugar
½ cup water
3/4 teasp. salt
1 teasp. vanilla
½ teasp. cinnamon

Simmer all this in a frying pan till it threads from the spoon, remove from stove, stir in 3 cups of walnut halves. Stir till nuts are well coated. Cool on waxed paper.

--Mary Berriman

## COATED NUTS

1 cup sugar
½ cup water
1 tablesp. Karo, white
1/8 teasp. salt

Cook almost to soft ball stage. Remove from fire, and stir in:

½ tablesp. peppermint or spices to taste
6 marshmallows
3 cups nut halves

Remove to paper towel or wax paper when coating is firm enough to stick on nuts, but before hardening.

--Geraldine Reedy

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## PEANUT BRITTLE

3 cups sugar
1 cup white corn syrup
1 cup water
½ teasp. salt
1 teasp. vanilla
2 tablesp. butter
1 " soda, level
1 lb. unroasted peanuts

Place first 4 ingredients in a heavy kettle, at least ½ gallon capacity, as when the soda is added, the candy foams up and must be beaten so lumps of soda are broken up. Cook until syrup is brittle enough to crack against side of cup when tried in cold water. Then add peanuts and cook to a medium caramel shade; then remove from fire, add vanilla, butter and soda, and stir with long handled spoon until soda is stirred in. Pour out into pans or platters generously buttered. Candy cools quickly, as one should keep lifting up the side of the candy so as to have a purchase on it in taking it out, as it gets rigid.

--Mrs. E. W. Wall

## CREAMY FONDANT

2½ cups sugar
1 tablesp. white Karo
½ cup milk
1/3 cup cream
1/8 teasp. salt

Mix together, and stir over low flame until sugar is dissolved. Then cover, and cook to soft ball. Pour into shallow bowl, and cool to luke warm. Beat until it holds its shape.

--Nita Birdseye

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## BUTTERSCOTCH

1 cup sugar
1 cup Karo
1 cube butter

Boil mixture until it is dark in center. Pour in well-buttered pan, cool, and cut.

--Marie Hanson

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## PENUCHI

2 cups brown sugar
½ cup evaporated milk or cream
5 tablespoons butter
1 cup nutmeats
Vanilla

Combine sugar, milk, butter and heat slowly until sugar dissolves. Then boil until soft ball stage is reached when dropped in cold water. Remove from heat and let cool until luke warm, then beat until your arm falls off. When mixture begins to thicken, add nuts and vanilla and pour in greased pan.

--Nell Bampton

## CREAM CARAMELS

1 cup sugar
3/4 cup Karo
Pinch of salt
1½ cup cream
1 teasp. vanilla
1 cup nuts

Mix together sugar, Karo, salt, and ½ cup cream. Stir over very low flame until mixture boils. Cook to soft ball--then add ½ cup cream, 1 tablesp. at a time. Cook again to soft ball, stirring often. Add final half cup cream slowly as before, and stir to prevent scorching. Cook to firm ball, remove from fire, and add vanilla and nuts. Pour into buttered pan.

--Nita Birdseye

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## CREAM CARAMEL VARIATION

1 cup ground dates
1 " " raisins
1 " " walnuts
½ teasp. finely grated orange peel

Add to ¼ cream caramel recipe. Let stand over night, cut into squares and dip in light dipping chocolate.

--Nita Birdseye

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## CARAMEL PIN WHEELS

Pour ½ cream caramel recipe into shallow buttered pan. Have no more than ¼ inch thick. Let stand overnight, then spread with ½ Creamy Fondant recipe, 1 cup chopped nuts. Then roll up like jelly roll, and slice off into ½ inch slices.

--Nita Birdseye

## DIVINITY CANDY

3 cups sugar
½ cup white syrup
3/4 cup cold water
¼ cup egg whites, or
whites of 2 large eggs
Pinch of salt
1 teasp. vanilla
1 cup nutmeats

Boil sugar, syrup and water until it cracks in cold water. Beat egg whites and add syrup, salt, vanilla and nuts and beat until creamy. Pour out in pan and let set.

--Nellie Niedermeyer

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## RICE KRISPIES

1 cup cream
1 cup sugar
1 cup white Karo
½ pkg. Rice Krispies
½ large pkg. Corn Flakes
1 cup nuts
1 cup coconut

Boil cream, sugar, and Karo to soft ball. Pour syrup over flakes, nuts, and coconut and smooth in shallow pan. Let cool, and cut.

--Marie Hanson

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## CORN FLAKE CRUNCHES

½ lb. sweet chocolate
2 cups corn flakes
½ cup California dates
½ cup chopped nuts

Measure ingredients into a greased bowl and add melted chocolate. Mix well and drop on a waxed paper. Cool till chocolate hardens.

--Marie Hanson

## SUGARED POPCORN

2 cups sugar
½ cup water
3 tablesp. butter
Cook without stirring until syrup spins a thread (232° F.). Remove from fire and add ¼ teasp. soda and stir. Pour syrup over 3 quarts popcorn. Stir only enough to coat kernels. Pat out onto buttered board or shallow pan. Break apart to serve.

--Nita Birdseye

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## ROCKY ROAD

1 lb. Dot Dipping chocolate
½ lb. marshmallows, cut in halves
1 cup nut meats (broken coarsely)

Melt chocolate carefully in double boiler, the bottom of which is kept almost full of lukewarm water (110° F.). Stir often while melting so that chocolate on sides and bottom will not become overheated. Chocolate should melt slowly (about 15 minutes per pound). Pour in thin layer in a buttered shallow dish, add layer of marshmallows and nuts and cover with remainder of chocolate. Pat chocolate well down between layers of marshmallows.

--Mabel C. Mack

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## CHOCOLATE MARSHMALLOWS

1 lb. of milk chocolate
1 lb. of marshmallows
1 cup nutmeats
1 teasp. vanilla

Melt chocolate in double boiler, add nuts and marshmallows cut in quarters. Mix lightly with 2 forks. Add vanilla. Be careful not to have chocolate too warm, or it will melt the marshmallows.

--Marie Hansen

## CHOCOLATE FUDGE

2 squares chocolate, melted
3 tablesp. butter, melted in chocolate
3 " Karo syrup
1½ cups sugar
½ cup milk

Mix thoroughly and heat slowly. Cook 5 or 6 minutes after boiling point is reached or until soft ball is formed in cold water. Remove from fire and cool to luke warm. Beat until it holds its shape. Add nuts and vanilla, then pour in pan.

--Nell Bampton

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## FUDGE

2 level cups sugar
2 tablesp. Karo
1 small can evaporated milk
3 tablesp. cream
Butter size of an egg
2 level teasp. cocoa
1 cup chopped walnuts

Put first five ingredients in sauce pan and stir smooth. Cook until it forms a soft ball in cold water, stirring all the time it boils. Just before taking from the fire, stir in the cocoa and continue stirring until creamy. Add nuts and spread in pan to cool.

--Mable Ray

## FUDGE

Melt 2 squares of chocolate, add 3 cups sugar, 1¼ cups cream, 2 teasp. white Karo, ¼ teasp. salt, 2 tablesp. butter, stir and heat. Cook until soft ball stage. Cool. Add ¼ teasp. vanilla. Beat, then knead until creamy. Add nuts if desired.

--Mrs. E. W. Wall

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## CHOCOLATE FUDGE

4 cups granulated sugar
1 cup top cream
2 sq. chocolate
1 tablesp. butter
¼ teasp. vanilla (optional)

Combine mixture and boil until a soft ball is reached or 226° temperature if candy thermometer is used. Remove from stove and add 1 tablesp. butter. Allow to stand until cool. Beat until it begins to set, add vanilla. Pour into pan and cut into squares.

--Essie Mae Wallace

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## HAWAIIAN FUDGE

1 cup brown sugar
2 cups white sugar
1 teasp. ginger
1 cup canned pineapple (crushed)
½ cup cream
2 tablesp. butter
1 cup chopped nuts
2 teasp. vanilla

Cook sugar, ginger, pineapple and cream slowly to soft ball (236-238°). Remove from heat and cool to luke warm. Add butter and nuts and vanilla. Beat till creamy.

--Marie Hanson

# COOKIES

## SPRITZ COOKIES

1 cup butter
3/4 cup sugar
1 egg, or 3 yolks, beaten
2½ cups pastry flour
¼ teasp. salt
½ " baking powder
1 teasp. almond extract

Work butter until soft. Cream with the sugar until light. Add beaten egg and almond flavoring. Beat smooth. Add the flour sifted with the salt and baking powder. The dough should be run through a cookie press. Fill the press and force onto an ungreased cold cookie sheet. Cookies may be trimmed with half a candied cherry or pecan. Bake in hot oven until delicately browned--400°.

--Katheryn E. Heffernan

* * *

## NUT WAFER COOKIES

1 cup brown sugar
1 cup white sugar
1½ cups melted shortening
1 teasp. salt
5 cups pastry flour, sifted twice
3 eggs, well beaten
2 teasp. soda
1 " cinnamon, or other spices
1 cup chopped nuts, or blanched almonds

Shape into roll about 2½ to 3 inches in diameter. Stand outside where cool overnight and slice. Sprinkle sugar over top before baking.

--Edith Nelson

## FATTIG-MAND
(Norwegian Recipe)

3 eggs
3 heaping tablesp. sugar
3 tablesp. rich cream
3 tablesp. brandy
Dash of salt
Flour to make dough easy to handle

Beat eggs well, add sugar, cream, brandy and salt. Mix thoroughly. Add just enough flour to make mixture right for handling. Roll out very thin and cut in diamond shapes with wheel cutter. Cut lengthwise slit in center and bring one point through the slit.

Fry in deep fat until lightly brown. Remove to brown paper to drain excess fat and sprinkle with sifted powdered sugar. Fat should be hot enough to allow cookies to rise quickly to surface when dropped into kettle.

More brandy may be used. Also whiskey, rum or sherry may be substituted.

--Florence H. Trower

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## MINCEMEAT COOKIES

1 cup shortening
1½ cups beat or cane sugar
3 eggs, beaten
3¼ cups flour
½ teasp. salt
1 teasp. soda
1-1/3 cups mince-meat
1 cup chopped nuts (if desired)

Cream together shortening and sugar. Then add eggs. Mix well, then add sifted dry ingredients. Last, add mincemeat and nuts. Drop by spoonsful on greased cookie sheet. Bake in hot oven (400°) for 8 to 10 minutes.

--Julia Elliott

## ROYAL ROMANCE COOKIES

Part I: 1 cup flour
2 tablesp. sugar
½ cup or ¼ lb. butter

Cream together and spread thinly in a 9x9 pan. Bake 15 minutes in a 350° oven.

Part II: 2 eggs
1 cup brown sugar
1 cup walnut meats
½ cup coconut
1 teasp. vanilla

Pour over hot mixture and return to oven for 15 minutes, or until top is set, but not hard. Cut into 1½ inch squares when partly cool.

--Mrs. George T. Myers

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## MOLASSES DROP COOKIES

½ cup butter
1 cup sugar
1 egg
1 cup molasses
1 cup cold water
1 tablesp. ginger
1 level tablesp. soda
5 cups flour

Mix in order given, adding sifted dry ingredients and cold water alternately. Drop on buttered tin with teaspoon. Serve hot. The dough can be kept for a few days in a cold place and used when needed. Bake at 350° for 10 to 12 minutes.

--Mrs. Reginald H. Parsons

## MAPLE BROWNIES

2 eggs, beaten
3/4 cup sugar
1 teasp. vanilla
1/4 teasp. maple flavoring
3 tablesp. milk
2 1-oz. squares unsweetened chocolate
1/3 cup butter
3/4 cup flour
½ teasp. salt
½ teasp. baking powder
1 cup chopped walnuts

Beat eggs and sugar. Add vanilla and maple flavoring and milk. Add chocolate (melted) with butter (melted). Add flour sifted with salt and baking powder. Stir in chopped nuts. Pour into shallow pan and bake 25 minutes at 350°. When cool, cut into squares and roll in powdered sugar.

--Mrs. Chester Wendt

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## SHORTBREAD COOKIES

Yolks of 2 hardboiled eggs
3/4 cup powdered sugar
2-3/4 cups flour, sifted once
½ lb. butter

Cream egg yolks with the sugar. Add alternately flour (measured before sifting) and butter (creamed). Make a stiff dough. Roll into small balls and dip into pulverized cube sugar and cinnamon mixed. Bake in a medium oven, 325°. They burn easily.

--Mrs. A. E. Reames

## MY MAN'S COOKIES

½ cup shortening
½ cup white sugar
½ cup brown sugar
1 egg
1 cup flour
1/2 teasp. salt
1 cup oatmeal
½ teasp. baking powder
½ teasp. soda
½ cup coconut, shredded
½ cup nuts
1 teasp. vanilla

Mix and drop on cookie sheet. Bake for 15 minutes at 350°.

--Emma Conger

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## SWEET MILK COOKIES

4 eggs
1½ cups sugar
1 cup butter
1/3 cup sweet milk
1 teasp. mace
½ teasp. soda
Flour to thicken

Mix with enough flour to roll out. Bake 15 minutes in 400° oven.

--Mrs. E. W. Wall

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## N R A COOKIES

2 cups brown sugar
2 eggs, beaten
1½ cups flour
1/8 teasp. soda
2 cups chopped nuts

Mix together brown sugar and eggs. Add flour, soda and chopped nuts. Pat into a shallow greased pan and bake in a moderate oven. Cut while warm; drop squares into a sack of powdered sugar and shake until well coated.

--Mrs. W. H. Ludwig

## S COOKIES (Essle)

Cream ½ hour by hand, or 10 minutes in electric mixer:

½ lb. butter
½ lb. sugar (1 cup)
6 egg yolks

Add:

1 lb. cake flour (4 cups)
3/4 teasp. baking powder
Grated rind of 3/4 lemon

Put in icebox for 2 hours. Cut off pieces of dough and roll on lightly floured board with both hands to the thickness of your little finger. Cut in 3 to 3½ inch lengths. Put on a greased baking sheet to form an "S". Let stand overnight or until very stiff.

Dip each "S" in the following:

Beaten egg white, first; then
Grated nut and sugar mixture

Bake in a moderate oven 300-325°.

--Mrs. Martin Heitkamp

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## ICE BOX COOKIES

1 cup Crisco, creamed
1 cup brown sugar
1 cup granulated sugar
2 eggs
1 teasp. soda
½ teasp. salt
4 cups flour
½ teasp. nutmeg
½ teasp. vanilla

Cream Crisco, add sugar. Stir well, add eggs. Beat well. Sift dry ingredients 3 times. Add to mixture. Put in mold and leave in ice box overnight. Cut thin with sharp knife. Bake in oven at 350°.

--Winifred Q. Maddon

## CARAMEL ICEBOX COOKIES

3/4 cup butter
2 cups brown sugar, sifted
2 eggs, beaten
1 tablesp. water
2 teasp. vanilla
3 cups pastry flour
2 teasp. baking powder
½ teasp. salt

Cream butter and add sifted brown sugar slowly. Cream well. Add beaten eggs, vanilla and water, and beat smooth. Add salt and flour and baking powder, sifted together. Form in 2 rolls. Wrap in waxed paper. Chill in refrigerator for at least an hour or overnight. Slice 1/8 inch thick. Bake in a moderate oven, 350°. Will make around 6 dozen cookies. One cup chopped nuts may be added.

--Katheryn E. Heffernan

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## COCONUT MACAROONS

2 egg whites
1 cup powdered sugar
½ cup walnuts
½ cup coconut

Beat egg whites until stiff. Fold in sugar, walnuts and coconut. Drop by teaspoon on buttered baking sheet. Bake at 325°. Makes about 2 doz. cookies.

--Lorena Leach

## MACAROONS

2 cups brown sugar
1 cup shortening
2 eggs
1 cup coconut
2 cups flour
4 cups oatmeal
1 teasp. soda
1 " baking powder
1 " vanilla

Cream sugar and shortening, adding unbeaten eggs. Add coconut and oatmeal. Also sifted dry ingredients, then flavoring. Mix well. Drop on cookie sheet with a teaspoon and bake at 350°.

--Mrs. Grant Matternick

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## ROLLED OATS MACAROONS

1 cup sugar
2 cups rolled oats
1 teasp. melted butter
½ teasp. salt
1 teasp. baking powder
1 teasp. vanilla
2 eggs, slightly beaten

Mix and put in tiny drops on a buttered pan very far apart. Bake about 5 minutes in hot oven.

--Dorothy L. Guthrie

## HAZELNUT ALMOND MACAROONS

6 egg whites
2 cups sugar
½ lb. almonds
½ lb. hazelnuts (filberts grated)
½ teasp. cinnamon
1 grated lemon rind

Beat egg whites until stiff, add sugar gradually, then cinnamon and lemon rind. Fold in the chopped nuts. Let stand in a cold place 10 minutes or longer. Drop by teaspoonsful on greased floured baking sheet. Bake in very cool oven 275° -- 300°. To make them extra nice, save some of the egg white and sugar mixture. Then put a small dot of it on each macaroon. Put a sliver of filbert on top of the egg white dot. Bake slowly, so egg white remains white.

--Mrs. Martin Heitkamp

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## DATE AND NUT MACAROONS

6 egg whites
1 cup granulated sugar
1 cup powdered sugar
2 cups chopped dates
2 " " nuts

Beat egg whites until stiff. Add sugar, sifted together, and nuts and dates. Drop on oiled paper in pan with a dessert spoon. Bake in slow oven about 15 minutes.

--Belle S. Nowhall

## OATMEAL DROP COOKIES

3/4 cup brown sugar
3/4 cup white sugar
1 cup shortening
2 unbeaten eggs
1 teasp. salt
1 " vanilla
1 " hot water
2 cups oatmeal
1½ cups flour with 1 teasp. soda
1 cup chopped nuts

Cream brown and white sugar with shortening. Add unbeaten eggs and mix well. Sift dry ingredients, adding to first mixture, then add oatmeal and hot water. Add vanilla and chopped nuts and bake, dropping by teaspoonsful on cookie sheet and bake at 350°.

--Mrs. Grant Matternick

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## OATMEAL COOKIES

1 cup sugar
1 cup lard
1 egg
2 cups flour
3 cups oatmeal
1 cup ground raisins
2 tablesp. sour milk or hot water
1 teasp. soda
1 " vanilla
½ teasp. salt

Cream sugar and shortening, add egg and liquid, oatmeal and flour. Roll out and cut or pat out with hands. Bake about 10 minutes in hot oven.

--Mary Berriman

## BUTTERSCOTCH-COCONUT COOKIES

½ cup shortening
¼ cup brown sugar
1½ cups sifted flour

Mix the above ingredients together and pat into the bottom of an 8x8 pan. Bake at 350° for 10 minutes. While the above is baking, beat 2 eggs until light, then add:

1 cup white or brown sugar
¼ cup flour
½ teasp. baking powder
1/8 teasp. salt
1½ cup coconut
½ cup chopped nuts

Spread on top of partially baked layer and return to oven for about 30 minutes.

--Nita Birdseye

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## CHOCOLATE DROP COOKIES

½ cup butter
1 cup sugar
2 eggs
2 sq. chocolate
½ cup nutmeats
2/3 cup flour
1/3 cup raisins
1/3 cup candied cherries
¼ teasp. salt
¼ " vanilla

Cream the butter, add sugar gradually, while beating constantly. Add eggs, well beaten, chocolate melted, walnuts, raisins, cherries, salt, vanilla and flour. Drop from spoon on greased sheet and bake at 360°.

--May Chirgwin

## CHOCOLATE CHIP HONEYS

1 cup sifted flour
1 teasp. baking powder
¼ teasp. salt
½ cup shortening
½ cup honey
1 egg, beaten
½ teasp. vanilla
½ of a 7-oz. bar semi-sweet chocolate, chipped
¼ cup chopped nuts

Mix and sift together the flour, baking powder, salt. Cream together the shortening and honey. When thoroughly mixed, add beaten egg. Beat until light and fluffy. Add vanilla, chocolate, and chopped nuts. Stir well. Drop by teasp. onto a greased cookie sheet. Bake at 375° for about 15 minutes. Makes 40 cookies.

--Elizabeth Harder

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## CHOCOLATE NUT STRIPS

4 tablesp. grated chocolate (1 square)
½ cup cooking oil
2 eggs
1 cup sugar
½ cup unsifted flour
Pinch of salt
1 cup chopped nuts
1 teasp. vanilla

Heat chocolate with cooking oil. Beat eggs with sugar, add flour, chocolate mixture, nuts and vanilla. Bake slowly for 25 minutes or longer. Cut into strips while warm.

--Eudora Bohnert

## CHOCOLATE COOKIES

1 cup sugar
½ cup shortening
1 egg, well beaten
2 sq. chocolate, melted
½ cup milk
1½ cups flour
1½ teasp. baking powder
1 teasp. salt
1 " vanilla
1 cup nuts, or ½ nuts and ½ raisins

Drop by spoonsful on buttered pan. Bake at 350°.

--Lorena Leach

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## PEANUT BUTTER COOKIES

2 cups sugar (or 1 cup sugar & 1 cup syrup)
3/4 cup shortening (scant)
3 eggs
2½ cups flour, sifted
1 teasp. vanilla
3 tablesp. peanut butter
1 cup raisins
1 teasp. soda
½ cup sour milk (sweet milk may be used)

Mix all together. Drop by teaspoonsful on greased cookie sheet. Bake at 375° ten to fifteen minutes.

--Mrs. E. W. Wall

## DATE PIN WHEEL COOKIES

$2\frac{1}{4}$ cups of chopped, pitted dates
1 cup sugar
1 cup water
1 cup chopped nutmeats
1 cup shortening
2 cups brown sugar
3 eggs, well beaten
4 cups all purpose flour
$\frac{1}{2}$ teasp. salt
$\frac{1}{2}$ " baking soda

Combine the dates, granulated sugar and water in a sauce pan and cook over low heat until thick-about 10 minutes. Add nutmeats and cool. Cream the shortening. Add brown sugar gradually while creaming. Then add eggs and beat well. Add remaining dry ingredients sifted together and mix well. Chill thoroughly. Divide mixture in two parts and roll each out separately into a rectangle less than 1/4 inch thick. Spread each with equal amounts of date filling and roll up like a jelly roll into 2 long rolls. Chill thoroughly overnight in refrigerator and then slice rolls into slices about 1/4 inch thick. Bake in moderate oven about 10 or 12 minutes. Makes about 5 dozen cookies.

--Mary Berriman

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## FRUIT COOKIES

1 cup sugar
Shortening size of an egg
1 egg
1 cup any fruit (prunes, applesauce, pears, peaches, etc.)
1 cup raisins
$\frac{1}{2}$ cup walnuts
1 teasp. cinnamon
1 " nutmeg
1/8 " cloves
$\frac{1}{2}$ " soda
Flour
Soda
Baking Powder

Stiffen with flour, using 1 level teasp. Calumet baking powder to each cup. Oatmeal can be partially used in place of flour if desired. These may be drop cookies, or spread thinly on pan and cut in squares when done. Bake in med. oven.

--Mrs. Wm. Corcoran

## DATE BARS
(May be used as cake, too)

1 cup datos )
1 cup hot water ) Let stand until cold
1 teasp. soda )

Add in order given:

1 cup sugar
1-1/3 cups flour
½ teasp. salt
1 egg, beaten
1 teasp. vanilla
1½ cups chopped walnuts

Bake in shallow pan 8½x10 inches at 325° for 35 minutes. Cut into bars.

--Mrs. Wm. Corcoran

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## DATE BARS

1 package of dates, chopped
1 cup walnuts, chopped
2 eggs, well beaten
3/4 cup sugar
½ cup flour
1 teasp. baking powder (sifted with flour)
Vanilla to taste

Grease and flour pan. Bake lightly. Cut in finger lengths and roll in sugar, granulated or powdered, as desired.

--Mrs. A. W. Leonard

## NUT DATE COOKIES

1½ cups sugar
1 cup butter (or part lard)
1 cup sour milk
2 pounds walnuts
1 pound dates (raisins may be substituted)
1 teasp. soda
1 " cinnamon
1 " allspice
½ " nutmeg
3 eggs, separated
Enough flour to make a stiff dough

Chop fruit and nuts, dredge with flour. Beat egg whites until stiff. Mix all ingredients except egg whites, adding them last. Drop cookies on greased cookie sheet.

--Elizabeth Harder

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## APPLE COOKIES

Section I
2 cups sugar
½ cup shortening
2 eggs, unbeaten
½ cup sour milk
½ teasp. soda, dissolved in sour milk

Section II
2 cups raw, chopped apples
1 cup raisins
1 cup, or more, nut meats

Section III
3½ cups sifted flour
2 teasp. cinnamon
1 " cloves
1 teasp. nutmeg
½ teasp. salt

Mix together Section I, add Section II. Sift together Section III and add. Drop by spoonful on cookie sheet and bake in a moderate oven until nicely brown. Approximately 85 cookies.

--Olive Floyd

## RASPBERRY DROP COOKIES

1 lb. sugar (2 cups)
6 eggs
Juice of ½ lemon
Rind, grated, of ½ lemon
6 tablesp. crushed canned raspberries or thin jam
4 cups flour

Beat eggs until lemon colored and thick, adding sugar, lemon juice and rind, flour and berries. Drop by teaspoonful on greased sheet. Bake in moderate oven, 300°, until light brown. These are better when about a week old. Keep them in a tight container.

--Mrs. Martin Heitkamp

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## GINGER COOKIES

3/4 cup shortening
1 cup sugar
1 egg
4 tablesp. molasses
2 cups flour
1 teasp. soda
½ teasp. salt
1 teasp. each of cloves, cinnamon, ginger

Make into small balls 1 inch in diameter, and flatten with a wet fork. Bake 12 to 15 minutes at 300° or 325°.

--Mrs. Paul Jannoy

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## SUGAR COOKIES

1 cup butter
2 cups sugar
3 cups flour
4 eggs
3 teasp. baking powder
1 teasp. nutmeg

Cream butter and sugar. Add eggs and beat batter well, then add flour. Add spice. Drop on cookie sheet in small spoonsfull.

--Claire Hanley

## SUGAR COOKIES

2½ cups sugar
1 cup shortening
4 eggs
1¼ cups milk
2 heaping teasp. baking powder
Vanilla
Flour

Add enough flour to make dough stiff enough to roll. Roll out and cut into cookies.

--Mrs. Ruby Stout

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## HOLIDAY COOKIES

1/3 cup shortening
1½ cups brown sugar, or half white and half brown
2/3 cup cream, or evaporated milk
2 eggs
2 cups sifted flour
2 teasp. baking powder
½ teasp. salt
1 teasp. vanilla
1 cup raisins
3/4 cup walnuts
½ cup coconut

Cream shortening and sugar. Add eggs, one at a time and beat well after each addition. Mix and sift dry ingredients, and add alternately with milk. Add vanilla, ground fruit, nuts and coconut. Drop on baking sheet, flatten, and sprinkle with granulated sugar. Bake 20 minutes at 350°.

--Eva Thumler

## CHRISTMAS COOKIES

¼ lb. butter
1½ cups sugar
2 eggs
1 teasp. cinnamon
Rind of 1 lemon, grated
3 cups flour
2 teasp. baking powder
¼ lb. grated walnuts or almonds
1 extra egg

Cream butter, add sugar, eggs. Sift dry ingredients together, and add to mixture. Add nuts and grated lemon rind. Roll out dough, using fancy cookie cutters to cut. Put on greased baking sheet. Use a pastry brush to paint each cookie with beaten egg mixture. Sprinkle with colored sugar and bake until light brown.

--Mrs. Martin Heitkamp

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## CREAM COOKIES

1 cup shortening
1 cup brown sugar
1 cup white sugar
4 eggs
) Beat 2 minutes.

2/3 cup cream
3 cups sifted flour
1 cup nut meats
4 teasp. baking powder
1 teasp. salt
Flavoring

Mix with egg mixture and drop on greased pan.

--Mrs. John Niedermeyer

## SOUR CREAM ICEBOX COOKIES

¼ lb. butter or margerine
1 cup sugar
1 egg, beaten
1 teasp. baking powder
½ teasp. soda
4 cups flour
½ cup sour cream or buttermilk
grated rind of 1 lemon

Cream shortening, add sugar, egg. Sift dry ingredients together, adding alternately with liquid. Add lemon rind. Roll dough into 4 rolls, wrap in wax paper; chill thoroughly. Move the roll while slicing the cookies, and the cookies will be kept round. Bake until light brown at 325°.

--Mrs. Martin Heitkamp

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## SOUR CREAM COOKIES

2/3 cup butter
1½ cups sugar
2 or 3 eggs
1 teasp. salt
1 cup sour cream
3 cups flour
1 teasp. soda
½ teasp. baking powder
Raisins, nuts and spices to taste

Cream butter and sugar. Add eggs. Sift dry ingredients, add alternately with sour cream.

--Claire Hanley

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## SOUR MILK COOKIES

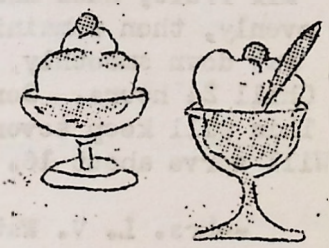
1 cup melted butter
1½ cups sugar
½ cup sour milk
1 small teasp. soda
2 eggs
1 teasp. ea. of nutmeg & cinnamon

Mix with enough flour to permit rolling out for cookies. Bake at about 400° about 15.min.

--Mrs. E. W. Wall

# ADDITIONAL RECIPES

# DESSERTS



## ICE BOX CAKE

3/4 lb. vanilla wafers, crushed
2 eggs, well beaten
1 cup powdered sugar
½ cup melted butter
1 cup cream
1 cup crushed pineapple
1 cup nuts, diced
1 cup dates, diced
3 bananas

Put half of crushed wafers in 9x9 pan and pat down well. Spread evenly the creamed eggs and sugar. Mix fruit, nuts and cream and spread over evenly, then remaining crushed wafers. Pat down smoothly, add melted butter. Chill 24 hours. Serve with whipped cream. This will keep several days if kept cold. Will serve about 16.

--Mrs. L. V. Watkins

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## ICE BOX CAKE

1 cup crushed pineapple
1 package lemon jello
1½ cups boiling water

Mix together and let thicken, then add:

1 cup whipping cream, whipped stiff
2 tablesp. powdered sugar
16 graham crackers, rolled fine

Put in a flat pan and let set 12 hours or more.

--Mrs. W. H.Ludwig

## PINEAPPLE UPSIDEDOWN CAKE

½ cup shortening
1½ cups sugar
1 egg
2½ cups flour
2 teasp. baking powder
¼ teasp. salt
1 cup cold water

Cream shortening and sugar, add egg and beat. Add flour mixture and water alternately.—Melt 2 tablespoons butter and add 1 cup brown sugar. Stir until smooth. Spread with layers of drained, crushed pineapple. Pour batter over and bake 45 minutes. Turn out on platter to cool.

--Lorena Leach

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## PINEAPPLE UPSIDEDOWN CAKE

Melt ½ cup butter in frying pan and sprinkle over this 1 cup brown sugar. Place pineapple over this.

Batter: Cream 1 cup white sugar and 3 egg yolks together. Sift 1 cup flour and 1 teasp. baking powder together and add to sugar and egg mixture, using fruit juice (5 tablespoons or more) for moisture. Add beaten egg whites last.

--Mrs. John Niedermeyer

## CHOCOLATE SOUFFLE'

4 tablesp. butter
4 " flour
2 cups milk
1/8 teasp. salt
3 sq. melted chocolate
½ cup sugar
1 teasp. vanilla
3 egg yolks
3 egg whites

Use a double boiler. Make a white sauce as follows: Melt butter, add flour and stir until smooth. Add milk and cook 15 minutes, stirring constantly until thickened. Add melted chocolate, sugar and salt. Pour over the beaten egg yolks. Cool. Fold in stiffly beaten egg whites and vanilla. Pour into a greased baking dish and place in a pan of hot water. Bake in a moderate oven (375°) for 45 minutes. Serves 6. Serve at once with Foamy sauce.

--Katheryn E. Heffernan

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## ICE BOX DESSERT

1 cup sugar ) beat
8 egg yolks )
1 small can shredded pineapple
Juice of 3 lemons
Rind of 2 lemons
Juice & rind of 1 orange

Thicken all in double boiler. Soak 1½ envelopes gelatine 10 minutes. Add to above mixture and cool. Add beaten whites. Butter pan and line with lady fingers. Place in ice box for 6 or more hours.

--Mrs. Henry Van Hoevenberg

## STRAWBERRY SHORTCAKE

1/3 cup butter
1¼ tablesp. lard
¼ cup sugar
1 egg
1/3 cup milk
2 cups flour
4 teasp. baking powder
½ teasp. salt
Few grains of nutmeg

Cream together butter, lard, and sugar. Add egg. Add alternately milk and sifted dry ingredients. Bake in sheet in moderate oven 350° and cut in squares. Split. When Cool, cover with berries.

--Mrs. Victor Bursell

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## ORANGE ICE BOX CAKE

2 cups water
1 cup sugar
2 tablesp. gelatine
3 " lemon juice
2 doz. lady fingers
1 cup chopped nuts
3/4 cup orange juice
Pulp of 1 orange, shredded
2 cups whipping cream
¼ lb. marshmallows

Boil sugar and water 20 minutes. Dissolve gelatine in cold water and add to hot syrup, then add lemon juice, orange juice and pulp and let stand until it begins to thicken. Beat until light, add whipped cream and quartered marshmallows. Line pan with oiled paper, then with lady fingers. Place a layer of cream mixture, then crumbled lady fingers and chopped nuts, and another layer of the cream. Place in icebox for 5 hours before serving. Will serve 15 people.

--Elizabeth H. Hanley

## CHOCOLATE SUNDAE PUDDING

1 cup sifted flour
2 tablesp. baking powder
½ teasp. salt
2 tablesp. ground chocolate
2/3 cup sugar
½ cup milk
½ cup chopped nuts
2 tablesp. melted butter
1 teasp. vanilla

Topping for pudding:

¼ cup white sugar
½ cup brown sugar
3 tablesp. ground chocolate
¼ teasp. salt
1 cup boiling water

Sift flour, baking powder, salt, ground chocolate and sugar into mixing bowl. Add milk, nuts, butter and vanilla and blend well. Pour mixture into greased casserole.

For the topping, combine all ingredients, except boiling water. Spread evenly over first mixture and pour boiling water over all. DO NOT STIR. Bake at 350° for one hour. A crust will form on top and a fudge layer below. Serve hot with whipped cream.

--Mrs. Frederick H. Johnson

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## APPLE CRISP

6 apples, sliced
1 cup sugar
1 teasp. cinnamon
½ cup water
3/4 cup flour
½ cup butter

Cut apples in small pieces and place in pan. Pour water over apples. Mix sugar, flour, cinnamon, and butter together and sprinkle on top. Place in oven about 400° and bake about 40 minutes.

--Peggy Newhall

## BATTER PUDDING

1 qt. milk
1 pt. flour
Pinch of salt
5 eggs, beaten separately, and whites in last

This batter must be put in a cloth bag (floured) tied tightly, and cooked in a kettle of water 1 hour. Allow for swelling.

Sauce: 2 qts. strawberries
$\frac{1}{2}$ cup butter
2 cups powdered sugar

Cream butter and add sugar, as for hard sauce. Add berries.

--Mrs. H. D. McCaskey

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## BATTER PUDDING

| First Part | Second Part |
|---|---|
| 1 qt. canned fruit | 3 eggs |
| $\frac{1}{2}$ cup sugar | 3/4 cup sugar |
| 2 Tablesp. flour | 1 teasp. bak. powder |
| $\frac{1}{4}$ teasp. salt | $\frac{1}{2}$ teasp. vanilla |

Put fruit in baking dish. Mix dry ingredients for first part. Add small amount of fruit juice. Then add to fruit and put in oven to heat.

While this is heating, beat whites of eggs stiff but not dry. Fold in well-beaten egg yolks into whites and fold in sugar, then remaining dry ingredients, and vanilla. Pour batter onto hot fruit. Bake 30 minutes at 350°. Serve warm with cream, whipped or plain.

--Erma Jonson

## CARROT PUDDING

1 cup grated carrots
1 cup grated potatoes
1 cup flour
1 cup sugar
1 cup raisins
Butter the size of an egg
1 teasp. soda
1 " salt
1/3 teasp. cinnamon
1/3 " allspice
1/3 " nutmeg
1/3 " cloves

Mix and steam for 3' hours.

--Peggy Newhall

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## LEMON PUDDING

1 cup sugar
1 heaping tablesp. flour
3 egg yolks, beaten
Pinch of salt
1 cup milk
1 tablesp. melted butter
Juice of 2 lemons
Grated lemon rind, enough to flavor
3 egg whites, stiffly beaten

Mix in order given, whites last. Set in baking dish in pan of water. Bake 30 minutes in 350° oven.

--Mrs. Paul Janney

## ELLEN'S PUDDING

2 cups soft bread crumbs
½ cup molasses
2 eggs, beaten
2 cups raisins or figs
½ cup sweet milk
½ teasp. soda in milk
1 " cinnamon
½ " cloves

Mix above. Steam 2½ hours in double boiler and serve with hard sauce. If desired, add ½ cup citron.

--Mrs. Henry Van Hoevenberg

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## MARMALADE PUDDING

Allow for each person to be served:

1 egg white, beaten stiff
1 level tablespoon powdered sugar
1 " " orange marmalade

Put in a greased double boiler and cook over gently boiling water one hour. Do not uncover during the cooking period.

--Mrs. O. B. Thorgrimson

## CHRISTMAS PLUM PUDDING

Godey's Lady's Book and Magazine
Christmas 1870

Beat up four eggs well; add to them, first, half a pint of new milk and a teaspoonful of salt. Then mix in half a pound of beef suet, chopped very fine, a pound of raisins stoned and chopped, a quarter pound of currants, a quarter of a pound of brown sugar, one nutmeg grated, one ounce of candied peel cut into thin small strips; stir all well together, and add another half pint of new milk; then beat in sufficient flour to make it a stiff paste, add a glass of brandy and a glass of white wine. Tie it up close, and boil it, if in a mould or basin, five hours; if in a cloth, four; but the pudding is better, as well as more shapely, when boiled in a shape or mould.

For Sauce:

Make some good melted butter, put in some loaf-sugar, a glass of white wine, and a glass of brandy; make it boil up, pour half of it over the pudding, and serve the rest in a hot sauce-boat.

This pudding may be made with the grated crum of household bread as well as with flour; it is better so if to be eaten cold. Plum puddings may be made a forthnight or longer before they are wanted, and will be all the mellower for the keeping, if hung up in a dry place where they will not mould. Christmas plum pudding is often served with a sprig of holly stuck in the middle; this makes a pretty garnish.

## STEAMED CHRISTMAS PUDDING

1 cup sugar
1 cup flour
1 cup grated raw potatoes
1 cup grated raw carrots
1 teasp. soda
1 teasp. salt
2 teasp. baking powder
1 cup seedless raisins
1 cup currants

Sift together the sugar, flour, baking powder, salt and soda. Add the potatoes, carrots, and fruit to the dry ingredients, and mix thoroughly. Turn into greased molds and steam for 2 hours.

Hard Sauce with fruit:

½ cup butter
1 cup brown sugar
4 tablesp. cream
4 dates
2 tablesp. chopped nuts
½ teasp. lemon extract

Cream butter, add sugar gradually, and when thoroughly blended, add cream, nuts, dates and flavoring.

--Mrs. Ida S. Palmer

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## SCHAUM TORTE

6 egg whites
2 cups sugar
1 tablesp. vinegar
1 tablesp. baking powder
1 " vanilla

Beat egg whites very stiff. Then beat in other ingredients in order named. Turn into pan lined with oiled paper and bake one hour in very slow oven, 300°. It should not begin to brown for 30 minutes. Will sink in middle when cool. Half quantity--cook about 45 minutes. Put strawberries or jam on top. Also whipped cream.

--Mrs. Henry Van Hoevenberg

RIS A L'AMANDE (Almond Rice Pudding)

¼ cup rice
2 cups milk
¼ cup almonds
2 cups whipping cream
1 envelope gelatine
¼ cup sherry
1 teasp. vanilla
5 tablesp. sugar

Bring the milk to a boil. Add the rice and cook until done. Then add the chopped, blanched almonds, gelatine (dissolved), sherry, vanilla, and sugar. Cool slightly. Fold in whipping cream. Pour into a bowl. Put in cool place. Serve with cold fruit sauce--cherry sauce is especially good.

--Marie Miller

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ENGLISH PLUM PUDDING

1 lb. flour
½ lb. bread crumbs
1½ lbs. suet
1½ lbs. raisins
1½ lbs. currants
¼ lb. mixed candied peel
10 eggs
1 cup treacle
15 or 20 almonds
Nutmeg
½ teasp. mixed spice

Cook about 8 hours. Instead of treacle, you may use 1 cup corn syrup and about ½ cup sugar.

--K. Ethel Lathrop

## CARROT PUDDING

1 cup sugar
1 cup flour
1 cup raisins
1 cup potatoes
1 cup carrots
1 teasp. soda
½ teasp. nutmeg
½ " cinnamon
2 tablesp. shortening

Run carrots and raw potatoes through meat chopper. Add soda, nutmeg, cinnamon to flour. Stir together and fill molds 3/4 full. Steam 2 hours.

Sauce: 2 tablesp. sugar
2 " flour
2 teasp. butter
juice of 1 lemon
1 cup water

Boil

--Pearl Sanders

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## DATE PUDDING

1 cup bread crumbs
½ cup sugar
½ teasp. salt
1 teasp. baking powder
1 cup dates, diced
1 cup nuts, diced
1 egg
1 cup milk

Sift together sugar, salt and baking powder. Mix dry ingredients, add egg, then milk. Bake in greased pan 20 to 25 minutes in moderate oven. Serve with whipped cream.

--Mrs. L. V. Watkins

## CHRISTMAS PLUM PUDDING

1 cup finely chopped beef suet
2 cups fine bread crumbs
1 cup molasses
1 cup chopped raisins
1 cup currants
1 teasp. salt
¼ " cloves
1 " cinnamon
1 " allspice
1 " soda
1 cup milk
Flour enough to make a stiff batter.

Put into well-greased coffee cans or tube pan. Cover and steam for 4 hours. (Add more fruit, orange and lemon peel, if desired.)

--Alice Hanley

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## APPLE PUDDING

¼ cup butter or shortening
1 cup sugar
1 egg
1 cup flour
¼ teasp. cinnamon
¼ teasp. nutmeg
4 tart apples, peeled and cut fine
¼ teasp. salt
1 " soda

Cream sugar and butter, add egg and stir together. Sift flour, salt, soda, and spices together. Add to mixture and add apples. Bake about 40 minutes at about 315°. This mixture may seem too stiff, but will be moist when baked. Serve warm with whipped cream.

## FRENCH CHOCOLATE ICE CREAM

1 pt. milk
1 pt. cream
1 cup sugar
6 egg yolks
4 oz. melted chocolate
1 tablesp. vanilla

Scald milk in double boiler. Beat yolks and sugar together until light and smooth. Put in double boiler and cook, stirring constantly until thick enough to coat spoon. (Do not cook beyond this point or it will curdle.) Remove custard and add small amount to melted chocolate and smooth it before adding to the custard mix. Add the cream and flavoring and stir until partly cooled. When cold, freeze in ice cream freezer. Makes a rich, chocolate ice cream.

--Katheryn E. Heffernan

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## PRUNE PUDDING

6 egg whites, beaten stiff
½ lb. prunes
½ cup sugar (or sweeten to taste)

Into egg whites beat, a little at a time, prunes that have been cooked and sieved. Add sugar and bake 20 minutes.

Serve with custard as follows:

Into a pint of boiling milk stir the yolks of 6 eggs, ¼ cup sugar, pinch of salt, and vanilla.

--Eve Thumler

## PUMPKIN ICE CREAM .

2 cups milk
1½ cups brown sugar
3 egg yolks
1½ cups canned pumpkin
¼ teasp. salt
Orange rind or vanilla
2 teasp. chopped preserved ginger
1 cup cream

Combine milk and brown sugar. Heat until milk is scalded and sugar dissolved. Beat egg yolks until thick and light; add pumpkin and salt. Add scalded milk to pumpkin mixture and cook in double boiler 5 minutes. Cool. Add orange rind or vanilla. Whip cream to hold shape but not stiff. Fold into cooled mixture and add ginger. Pour into churn freezer and freeze until firm. Makes 1½ quarts.

--Mrs. Ray Maust

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## OLD FASHIONED ICE CREAM

1 qt. milk (heated)
4 eggs
2 cups sugar
1 Tablesp. vanilla
1½ pts. cream
pinch of salt
1 qt. cold milk

Heat 1 qt. milk in double boiler. Add eggs beaten together with sugar and salt. Cook until mixture coats spoon. Cool. Strain mixture into gallon freezer can. Add cream, and qt. of cold milk. Add vanilla, and freeze in hand freezer until stiff. Remove dasher and pack in ice and salt.

--Effie Birdseye

## PINEAPPLE SHERBET
(For Refrigerator)

1 cup water
1 cup sugar
juice of ½ lemon
small can of crushed pineapple
1 cup thin cream
whites of 2 eggs
pinch of salt

Boil water and sugar, add lemon juice and cool. Add pineapple and freeze. When frozen, add cream and freeze again. Then mix in beaten egg whites and salt. Freeze again.

--Mrs. Katherine Farley

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## MILK SHERBET (Refrigerator)

1 pt. milk
1 cup sugar
juice of 1 lemon
juice of 2 large oranges

Heat milk and sugar almost to boiling. Cool. Freeze until mushy. Beat thoroughly, add juice (lemon and orange) and freeze.

--Mrs. Victor Bursell

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## MRS. PATTERSON'S ICE CREAM

1 cup corn syrup
1 cup cream, whipped
2 eggs, beaten stiff
pinch of salt
1 teasp. vanilla

Beat eggs very stiff; add syrup, milk, and whipped cream. Add vanilla last. Freeze ½ hour and whip.

--Mrs. Victor Bursell

## PINEAPPLE SHERBET

1 tablesp. unflavored gelatin
¼ cup cold water
2½ cups pineapple juice
1 cup sugar
2 tablesp. lemon juice
1/8 teasp. salt

Soak gelatin and water together for 5 minutes. Dissolve in hot pineapple juice, stirring until dissolved. Then add sugar, lemon juice and salt. Chill until mixture begins to thicken and then beat with rotary beater until light and fluffy. Fold in 2 egg whites, stiffly beaten. Pour into electric refrigerator tray and freeze. Stir every 15 minutes with a fork until mixture is quite firm.

--Imogene Smith

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## CHOCOLATE ICE CREAM

1 qt. cream
2 eggs
2 cups sugar
1½ tablesp. flour
2½ squares chocolate
butter, 3/4 size of an egg
1 tablesp. vanilla
1 pint whipped cream

Make a custard of cream, eggs, sugar, and flour. Melt chocolate and add to custard while beating off stove, also add butter. Return to stove to thicken. When cold, flavor. Just before freezing, add whipped cream. Freeze in refrigerator, beating or stirring several times.

--Belle S. Newhall

## CRANBERRY SHERBET

1 qt. cranberries
1 pt. water
10 cups granulated sugar
juice of 2 lemons
1 egg white, whipped

Boil cranberries in water and strain through a muslin cloth. Add sugar to cranberry mixture and lemon juice. Fold in egg white. Stir together and freeze to a mush. Serve in sherbet or frappe' glasses or freeze very hard and serve piled high in punch glasses as the sweet between courses.

--Winifred Q. Madden

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## MILK FRUIT SHERBET

2 cups sugar
½ teasp. salt
1 cup crushed pineapple (9 oz. can)
1 cup orange juice
2 lemons, juice and small portion of rind grated
3½ cups milk
1 cup cream

Combine all ingredients in large bowl as listed, mixing thoroughly before adding milk. Freeze at coldest temperature until mushy. Return mixture to bowl and beat well. Return to refrigerator and freeze solid. Will serve 10 or 12.

--Mrs. L. V. Watkins

## STRAWBERRY ICE

8 boxes strawberries
5 cups sugar
juice of ½ lemon

Mash berries with sugar and lemon. Freeze till smooth in freezer, then remove to refrigerator trays. Whipped cream may be served on top, if desired. Peaches or other fruit may be substituted for strawberries.

--Ruth Edgell

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## RASPBERRY ICE

5 cups raspberries
3½ cups sugar
juice of 2 lemons.

Strain raspberries through heavy fine colander, mashing with wooden potato masher. Follow same procedure as with strawberry ice. For peaches or apricots one-half cup of cream may be added.

--Ruth Edgell

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## DELICIOUS FROSTING OR FILLING

1 cup sour cream
1 cup sugar
1 cup seeded raisins
¼ teasp. vanilla

Cook until it reaches the thread stage and beat like fudge.

--Eva Thumler

## SEA FOAM SAUCE

3 tablesp. butter
2 eggs, separated
½ cup cream, whipped
1 cup powdered sugar
½ teasp. vanilla

Cream the butter and sugar together. Add the well-beaten egg yolks and beat thoroughly over hot water in a double boiler. Remove from the heat and fold in the stiffly beaten egg whites, the vanilla, and the whipped cream. Serves 6.

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## CHOCOLATE SAUCE

1 square unsweetened chocolate
¼ cup boiling water
1 cup sugar
1 tablesp. corn syrup

Boil until a syrup. Add 1 teasp. vanilla.

--Nita Birdseye

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## MELBA SAUCE

1 cup canned raspberries
¼ cup sugar

Put raspberries through a sieve. Add the sugar and boil about 5 minutes. Cool and keep in refrigerator until needed. Serve cold.

## CHOCOLATE SAUCE

½ lb. chocolate
1-1/3 cups water
2½ cups sugar
½ teasp. salt
2 " vanilla

Melt chocolate in double boiler. Add water and cook 5 minutes. Beat smooth. Add sugar and salt. Cook another 4 minutes. Cool and add vanilla. This makes large quantity but will keep.

--Josephine Weills

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## CHOCOLATE SAUCE

1 cup sugar
1 cup water
¼ cup cocoa
1 rounded teasp. cornstarch
pinch of salt

Mix all ingredients together. Bring to a boil slowly, and boil 4 or 5 minutes to cook the cornstarch. Remove from fire and add 1 teasp. vanilla. Can be used either hot or cold over ice cream. It is a thicker sauce when cold.

--Mrs. Kirk Hillman

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## CARAMEL SAUCE

1 cup brown sugar, firmly packed
½ cup light Karo syrup
½ cup thin cream
1 tablesp. butter
Toasted pecans or walnuts

Mix together first 4 ingredients. Cook until it makes a soft ball in water. Cool and add nuts.

--Kitty J. Nordstrom

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## CARAMEL SYRUP

½ cup corn syrup
2 cups brown sugar
1 tablesp. butter
2/3 cup condensed milk
vanilla

Boil to soft ball. Remove and add condensed milk and vanilla.

--Nita Birdseye

## BUTTERSCOTCH SAUCE

½ cup gran. sugar
½ cup light brown sugar
2 tablesp. light corn syrup
½ cup cold water
1½ tablesp. butter
¼ cup hot water
½ teasp. vanilla

Cook white and brown sugar, corn syrup, and cold water until a little dropped in cold water becomes quite brittle. Remove from fire; beat in butter, hot water and vanilla. Serve hot.

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## ORANGE SAUCE

Juice of 2 oranges
Rind of ½ orange
1 cup sugar (scant)
4 egg yolks

Boil all until thick. When cold, add 1 cup whipped cream. Good on cake. Coconut or ~~nut~~ meats may be added.

--Mrs. Henry Conger

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## CREAM HARD SAUCE

Cream 3 tablesp. butter with one cup of berry or bar sugar (powdered sugar will do). Whip and add one whole egg. Flavor to taste with vanilla or brandy. Mix and put in the refrigerator until ready to serve. Add ¼ pint (½ cup) whipped cream.

--Mrs. A.E. Reames

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## BRANDY SAUCE

¼ cup butter
1 cup powdered sugar
2 tablesp. brandy
2 egg yolks
2 egg whites beaten stiffly
½ cup milk or cream

Cream butter, add sugar gradually, then the brandy very slowly; add well beaten yolks, cream or milk. Cook over hot water until thick as custard. Then pour over beaten whites of eggs and fold in.

--Mrs. L.V. Watkins

## CHOCOLATE SAUCE

3 sq. unsweetened chocolate
¼ cup water
1 cup sugar
3 tablesp. white corn syrup
1 cup canned milk
1 teasp. vanilla

Melt chocolate over hot water and stir in water slowly. Add sugar and syrup. Boil to 234° F. or until mixture forms a soft ball when dropped in cold water. Remove from heat. Add milk and vanilla. Serve warm or cold on cake or ice cream.

--Peggy Newhall

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## POORMAN'S FRAPPE'

½ cup rice
5 cups milk
½ cup sugar
1 teasp. vanilla
½ teasp. salt

Soak rice in water for ½ hour. Add milk and bake slowly (250° F.) for 1 hour, stirring every 15 minutes. Add sugar, vanilla and salt. Continue baking 1 hour or more, stirring every 15 minutes. Chill. Add 1 cup cream whipped. Fruit, such as pineapple, peaches, etc., or nuts may be added. Serve in sherbet glasses. Serves 4-6.

--Mrs. Lewis Conger

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## PRUNES IN WINE (French Recipe)

Cook prunes in water as usual. Drain off most of the water. Add a glass of claret, or other red wine and simmer until the juice is like thin syrup. If petite prunes are used, no sugar is needed.

--Mrs. Paul Janney

## RAW PEARS IN ORANGE JUICE AND CURACAO

Squeeze and strain 2 large glasses of orange juice. Sweeten with a tablesp. of powdered sugar and chill well. Fifteen minutes before serving, peel, core and slice very thin 6 or 8 large juicy ripe Comice pears and sprinkle with a good tablesp. of powdered sugar. Add 2 tablesp. of Curacao to the orange juice and pour over pears. Serve in white, glass bowl. Cookies are good with this dish. Serves 8.

--Mrs. A.S.V. Carpenter

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## FLUFFY BLANC MANGE

½ cup sugar
2 tablesp. cornstarch
2 tablespoons flour
½ teasp. salt
3 cups scalded milk
3 egg yolks
1 teasp. vanilla
3 egg whites

Mix sugar, cornstarch, flour, and salt together. Add milk and mix well. Cook over boiling water until thick, stirring constantly. Let cook 10 minutes longer. Remove from fire, pour on slightly beaten egg yolks, return to pan and cook 10 minutes, stirring constantly. Add vanilla and fold in stiffly beaten egg whites. Pour into molds and chill in refrigerator. May be served with strawberry sauce or hot chocolate sauce.

--Katheryn E. Heffernan

## PEACH COBBLER

Line a deep pie dish or a square bake pan with a very rich biscuit dough, rolled thin. Bake until about half done, then place halves of peaches, hollow side up, as close as possible on crust. Beat 1 cup butter, 1 cup sugar, and 5 eggs together as for cake. Pour over peaches and bake in moderate oven until custard is set. Serve warm.

--Mrs. W. H. Ludwig

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## APRICOT COBBLER

2 cups apricots (canned)
¼ cup sugar
1 tablespoon butter
1 cup flour
1 teasp. baking powder
½ teasp. salt
½ cup shortening
¼ cup cold water with one egg yolk

Place apricots, sugar, and butter in 6x10 pan and put in oven while making crust. Sift dry ingredients, cut in shortening, add water and egg, and mix lightly. Roll thin, cut in strips and place over fruit. Sprinkle with sugar. Bake at 425° for 40 minutes.

--Mrs. John Niedermeyer

## PEACH COBBLER

½ cup sugar
4 tablesp. butter
1 egg (separated)
8 marshmallows
½ cup milk
¼ teasp. salt
1 " baking powder
1 cup flour

Cream butter and sugar and add egg yolk. Add milk and dry ingredients; add stiffly beaten whites last. Cover bottom of baking dish with half of dough, and slice 3 peaches (fresh are better) over top. Add marshmallows and sprinkle lightly with cinnamon. Cover with remainder of dough. Bake 45 minutes in 350° oven. Serve warm with cream.

--Nellie Niedermeyer

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## CHOCOLATE ROLL

5 eggs
½ cup sugar
2 tablesp. cocoa
pinch of salt
1 teasp. vanilla

Beat whites of eggs. Beat yolks and add cocoa, salt, and sugar, sifted together. Then add vanilla. Fold in egg whites. Bake in an oven at about 325° for about ½ hour. Turn out on damp cloth and nearly cool. Whip ½ pint of cream, flavor with extract. Place this on cool cake and roll. May serve with hot chocolate sauce.

--Martha Hanley

## GRAHAM CRACKER DESSERT

1½ cups graham crackers, crushed
1½ teasp. baking powder
1 teasp. salt, scant
5 egg yolks, beaten until thick and lemon colored
1-3/4 cups sugar
1 cup diced nuts
5 stiffly whipped egg whites

Mix graham crackers, baking powder, and salt. Add sugar to egg yolks and combine with first mixture. Add nuts and egg whites. Bake in 2 square cake pans or one pan about 7x14 inches for 45 minutes at 300°.

Filling:

½ cup sugar
1 tablespoon cornstarch
1 cup milk
1 teasp. butter
1 egg

Cook sugar, cornstarch and milk in double boiler until thick. Add butter, then add slightly beaten egg and cook about one minute. Cool and spread between layers of cracker mixture. Serve with whipped cream. Will serve 10 or 12.

--Mrs. L. V. Watkins

## HOT CHERRY DESSERT

1/3 cup shortening
1½ cups sugar
2 eggs
2½ cups cake flour
1½ teasp. baking powder
½ teasp. soda
½ " salt
1 cup milk
2 cups pitted, cooked, bing cherries, well drained
½ cup chopped nuts
hot cherry sauce

Cream shortening and sugar. Add well beaten eggs. Sift flour, baking powder, soda, and salt. Stir into creamed mixture alternately with milk. Blend in cherries and nuts. Bake in oiled paper-lined pan. Bake 50 minutes at 350°. Serve hot with cherry sauce.

Hot Cherry Sauce:

1 cup sugar
salt
4 tablesp. cornstarch
cherry juice, plus enough water to make 3 cups
1 teasp. vanilla

Mix sugar, salt, cornstarch together in pan. Add cherry juice and water. Boil until thick, and starchy taste disappears.

--Myra Gotchell

## PEACH BETTY

6-8 peaches, peeled and sliced
5 tablesp. butter or margarine
1½ cups graham cracker crumbs
½ cup sugar
¼ teasp. nutmeg
¼ cup water

Melt butter, add cracker crumbs. Blend well; arrange in alternate layers with sliced peaches, sugar and nutmeg combined in a greased baking dish. Add water. Bake in a moderate oven (350°) for 20 minutes or until peaches are tender.

--Mrs. E. W. Sachett

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## MARSHMALLOW DESSERT

Melt ½ pound marshmallows in double boiler. Whip in ½ cup strong coffee. Chill, stirring often. When chilled, add 1 cup whipped cream, and whip until smooth. Serve in sherbet glasses.

--Mrs. W. H. Ludwig

## APPLE STRUDEL

1 egg
1 teasp. butter
pinch of salt
enough flour to make stiff dough
2 cups bread crumbs
sugar & cinnamon
2 cups seedless raisins or currants
Large bowl good pie apples
¼ cup shortening

Dough: First heat a crock or heavy bowl in the oven:
Mix 1 egg, 1 teasp. butter and pinch of salt. Put into a bowl, add enough hot water to make a full cup. Beat well while adding the hot water to the egg, salt and butter. Then add flour enough to make a dough of the consistency of noodle dough. Then knead it about ½ hour, adding enough flour to keep it from sticking to the board. When the dough is well worked out, put flour on the board to keep the dough from sticking, but not too much. Then put the dough onto the floured spot and cover with the crock, and also with a cloth to keep the heat in. The dough stays under the hot crock for an hour. During that time, prepare the filling:

Use apples that would make good pie. (Strudel is only as good as the apples used). First of all, have 2 cups of bread crumbs. Put some fat in a fry pan and toast the crumbs to a golden brown. Then prepare a small bowl of sugar and cinnamon. Wash and dry 2 cups of seedless raisins or currants. Then pare and slice a big bowl full of apples. Melt ¼ cup of shortening. When all is done, it's time to stretch the dough.

(Continued on next page)

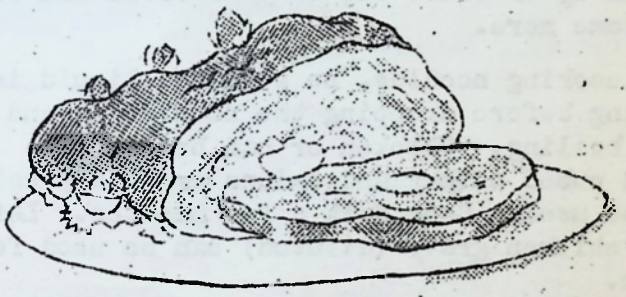
Apple Strudel (Continued)

Cover a table with a clean sheet. Flour it lightly. Then bring the dough to the table. Over your cupped hands, stretch the center and then lay it onto the floured sheet and start stretching the dough, going round and round the table. When it is well stretched, the edges are cut all around the dough. Put that dough away for further attention. Drop melted shortening all around the dough. Then scatter the crumbs. Then spread the apples all over the piece of dough. Then the raisins, and enough sugar and cinnamon to make it sweet enough.

Start at the long end of the table, raise the sheet and make the strudel into a nice long roll. Then cut in lengths to fit your baking pan. Brush with melted shortening and bake in a moderate oven until done, depending on the apples. You can re-heat the crock, re-knead the piece of dough that was cut off and after an hour or so it too will stretch, though not so nicely as at first.

--Mrs. M. T. Kozak

# MEATS & FISH



## HOME MADE NOODLES

1 egg, beaten
2 tablesp. milk
¼ teasp. salt

Mix in as much flour as you can with a spoon and mixture will hold together. Put it on a bread board in some flour and knead in flour until it does not stick to the board, then roll out very, very thin on a lightly floured board. Spread out on a board or paper where it will become fairly dry. When dry enough to handle, roll it like a jelly roll and cut in 1/8 or 1/16" strips. Loosen up or fluff out on your board and let dry some more.

When cooking noodles, be sure the liquid is boiling before dropping the noodles in and keep boiling. Chicken or ham broth with small cubed celery and onions or celery salt may be used. Cook just a few minutes. Left-over chicken gravy (diluted) can be used for broth.

--Mrs. Wm. Corcoran

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## PETER PAN NOODLES WITH CHEESE SAUCE

Cook noodles in boiling water 20 minutes. Put in baking dish which has been well greased. Pour over it the following mixture:

4 eggs slightly beaten
1 cup milk (part cream is better)
1/3 cup grated cheese (Parmesan preferable)
Salt & pepper to taste

Bake 45 minutes in moderate oven. Serve with a rich cheese sauce.

--Myrtle Pitz

## MACARONI LOAF

1 cup macaroni, cooked in salted water
1 cup cream, or top milk
1 cup soft bread crumbs
¼ cup melted butter
2 pimientos, chopped fine
1 tablesp. chopped parsley
½ teasp. salt & pepper
1 cup grated cheese
3 eggs, slightly beaten
green pepper, if desired

Bake 1½ hours in pan set in hot water.
Serve with mushroom sauce.

--Mrs. Harold B.Thompson

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## HAMBURGER AND NOODLES
(A good oven dish)

2 lbs. hamburger
1 onion
3 cups cooked noodles
1 green pepper
1 pimiento
1 teasp. parsley
Salt and pepper
1 cup grated cheese
2 cups tomato juice

Brown the hamburger and onion in skillet. Cook the noodles in salt water. Add other ingredients to hamburger and onion mixture. Stir in cooked noodles. Bake in oven for 30 minutes at 350°.

--Mrs. Henry Conger

## CASSEROLE MEAL

2 tablesp. butter
2 " shortening
3 cups cooked rice
2 diced peppers
Salt, pepper to taste
1 diced onion
1 lb. ground hamburger
2 cups corn
2 cups tomatoes

Brown onion and pepper in butter. Brown meat in shortening. Put layer of rice in casserole, then a layer each of meat, pepper, onion and corn. Over this pour ½ tomatoes. Continue to add layer of above ingredients until dish is full. Then add remainder of tomatoes. Cover with bread crumbs and bake 30 minutes 375° F.

--Julia Elliott

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## MEXICAN RICE

2 tablesp. fat
1 cup raw rice
1 small onion, minced
½ green pepper, chopped
2 teasp. salt
2 " chili powder
1 can tomatoes
2 cups water

Brown raw rice in hot fat, add onions, green pepper, salt, chili powder, and tomatoes. Mix well and add just enough water to cover mixture and allow to simmer until rice is tender--about 30 minutes. Remove lid to allow mixture to dry out. Do not stir after cooking starts.

Variations: With meat, add 1 lb. ground meat to browned raw rice, etc. Leftover meats are good in this, too.

--Mrs. V. A. Turpin

## SPANISH RICE

4 cups cooked rice
2 pork steaks
1 can tomatoes
1 onion
salt, pepper, paprika to taste
1 green pepper
1 bay leaf
1 tablesp. sugar
1 clove garlic

Cut the pork in small pieces and fry, add pepper and onion and fry. Add other ingredients. Cook slowly for 20 minutes.

--Pearl Sanders

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## SPANISH RICE

1 cup uncooked rice
1/3 cup salad oil
½ cup chopped onion
1 cup yellow cheese
1½ cups tomato sauce
1 cup whole olives
2 cups water
2 tablesp. chili powder
1 tablesp. paprika
1 or 2 cloves garlic
1 teasp. salt

Brown rice in heated salad oil until golden. Remove from heat; add onion, grated cheese, tomato sauce and garlic. Moisten chili powder, paprika, and salt in part of water. Add to rest of water and stir until blended. Then add to rice mixture including cup of olives. Pour in baking dish which has been greased and bake at 375° for 1¼ hours.

--Mrs. Grant Mattornick

## TAMALE PIE

Part I: 6 cups boiling water
2 cups corn meal

Stir corn meal into boiling water and cook 15 minutes.

Part II: 2 tablesp. fat
1 lb. hamburger or cooked meat, ground
1 teasp. pepper
1 teasp. chili powder
1 onion, cut fine
½ green pepper
2 cans hot sauce
½ can olives

Brown meat in fat, adding seasonings and brown. Then add hot sauce and olives. Put a layer of corn meal and a layer of meat mixture in a baking dish until dish is filled. Brown 20 minutes in oven.

--Mrs. Katherine Farley

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## TAMALE LOAF

Part I: 1 can tomatoes
½ cup olive oil
½ pt. ripe olives, cut fine
1 can corn
½ lb. ground salt pork
1 onion, chopped
Salt, Red pepper to taste

Cook all together 15 minutes.

Part II: 2 cups cornmeal
2 cups milk
3 eggs
Salt

Add to Part I mixture and cook 15 minutes longer. Put in baking pan and bake about 45 minutes. Serve with tomato sauce.

--Julia Elliott

## SAUCE FOR SPAGHETTI

Part I: Fry in bacon drippings:
- 4 large onions, chopped
- 2 green peppers, chopped
- 1 bunch celery, chopped fine

Part II: Simmer in large kettle:
- 1 lb. round steak, ground
- ½ lb. ham, ground
- 1 lb. bacon fried crisp and ground
- 2 cans mushrooms
- 1 can ripe olives cut in small pieces
- 2 cans solid pack tomatoes

Add Part I ingredients and cook for 8 hours very slowly. This should be made the day before using. Next day, cook slowly 4 hours. If it gets too thick, add more tomatoes.

--Ruth Edgell

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## EFFINGHAM EGGS

Put two slices of Swiss cheese (not very thin) in flat pan over hot water with a tablesp. of butter. Break two eggs in a saucer and slide them onto the cheese. Sprinkle with salt and paprika. Let it simmer over the hot water pan until the eggs are set. Serve with fingers of toast.

--Martha Hanley

JULLIETT LINDSONIA

1 lb. coiled spaghetti
½ cup olive oil
1½ cups cheese, grated
2 cups onions, chopped fine
1 green pepper, chopped fine
1 large can tomatoes
1 large can olives
1 small can chopped olives
2 lbs. ground meat
4 oz. dried mushrooms
1 teasp. salt
1/8 teasp. pepper
1/8 " paprika
2 teasp. sugar
2 " fine Italian herbs, ground

Place spaghetti in boiling water and boil for 20 minutes. Wash in cold water and drain. While spaghetti is boiling, take one-half of olive oil and fry therein 2 cups ground onions and ground green pepper until they are brown. Take other half of olive oil and brown therein 2 lbs. ground meat. Grind herbs between palms of hand, adding to meat while cooking. Place all ingredients in kettle with exception of cheese, which should be added when contents of kettle have reached boiling point. Mixture may be served as soon as hot, or it may be re-heated any number of times. Re-heating is best done in casserole with parmesian cheese added.

--C. S. Newhall

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WELSH RAREBIT

Put butter size of a walnut in a double boiler. When butter melts, add 1 lb. of cheese sliced finely. When cheese is melted, add:

½ cup milk
1 tablesp. Worcestershire sauce
Dash of Tabasco sauce
2 well beaten eggs

Serve on toast or crackers at once.

--Mrs. Henry Van Hoevenberg

## ITALIAN SPAGHETTI

½ lb. bacon
½ lb. ground round steak
½ lb. ground pork
1 large green pepper
1 large onion
1 bay leaf
3 to 6 buttons garlic
Parsley, if desired
1 can solid pack tomatoes, 2½ size
1 can mushrooms
Salt
Paprika
1 lb. spaghetti
Celery

Chop bacon fine and put in skillet. Add chopped green pepper, onion, garlic, and bay leaf. When this begins to brown, add tomatoes, salt and paprika. Cook 20 minutes. Add meat and chop fast so that it does not get lumpy. Simmer 1½ hours. Add mushrooms. Cook spaghetti, wash and add to above mixture. Sprinkle with cheese and serve.

--Mrs. John Niedermeyer

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## WELSH RABBIT

2 cups milk
1 cup grated cheese
2 eggs
1 heaping tablesp. flour
½ teasp. mustard
¼ " salt
Sprinkle of cayenne

Mix dry ingredients. Put milk in double boiler. When at boiling point, add mixture. Stir continually until cheese is melted. Add cream and eggs beaten together. Serve on salted crackers.

--Elizabeth Norris

## CHEESE FONDUE

3 large slices bread (break in pieces, no crusts)
1 lb. grated cheese
4 eggs, beaten
2 cups milk
1 teasp. mustard
Salt and pepper to taste

Beat eggs, cheese, milk, seasonings together. Pour over bread. Bake in slow oven about 1 hour. This may be mixed and put in refrigerator the day before it is baked, but it is not necessary.

--Mrs. Henry Van Hoevenberg

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## CHEESE SOUFFLE!

2 cups diced bread
½ lb. grated cheese
2 cups milk
4 eggs (separated)
2 tablesp. butter
1 teasp. salt
½ teasp. paprika
½ teasp. mustard

Beat egg yolks and add all ingredients. Stir well and let stand one hour. Just before putting in oven, add stiffly beaten egg whites. Put in well greased dish. Set in pan of hot water. Bake at 325° for 50 minutes.

--Winifred Q. Maddon

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## KARACAS
(Good for Luncheon)

1 cup tomatoes
1 cup grated cheese
1 tablesp. chopped onions
6 tablesp. smoked or chipped beef
2 beaten eggs
Salt and pepper to taste

Stir until it boils. Serve on hot biscuit or on toast.

--Mrs. Henry Van Hoevenberg

## DRIED BEEF AND MUSHROOMS

¼ lb. grated cheese
1 pt. thick white sauce
¼ lb. dried beef
2 hardboiled eggs, chopped
1 small can mushrooms
1 tablesp. chopped parsley
1 tablesp. chopped green pepper
1 tablesp. pimiento or 1 tablesp. red sweet pepper

Melt cheese in white sauce, add other ingredients. Put in casserole with bread crumbs on top and bake ½ hour at 300°.

--Nellie Niedermeyer

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## VEAL STEW

1½ lbs. veal
1 chopped onion
¼ lb. butter
2 beef cubes
¼ teasp. caraway seed
½ lemon (sliced thin)
½ pt. sour cream
Flour

Cut veal in pieces 2 inches square and ½ inch thick. Coat with flour, brown onion and butter in skillet. Add caraway seed and lemon. Cook a few minutes and add sour cream and beef cubes. Put in covered baking dish and bake at 350° for 1½ to 2 hours, until tender.

--Eva Thumler

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## WEINER SNITZEL

Veal steak
½ pt. sour cream to each lb. of steak

Have veal steak sliced very thin. Brown quickly in hot fat and add sour cream. Cover and cook slowly about ½ hour. Add more cream just about 5 minutes before serving. Serve in noodle ring.

--Margery S. Johnson

## SMOTHERED PORK CHOPS

2 lbs. pork chops, cut thick
2 unpeeled lemons, sliced
1 large onion, cut in rings
1 green pepper, cut in rings
1 teasp. salt
2 cups tomato juice
1 tablesp. butter

Wipe meat with cold, damp cloth. Put the chops in a large covered skillet and cover the top of the meat with lemon, onion and pepper. Sprinkle with salt. Pour the tomato juice over all and dot with butter. Cover and cook on top of the stove for 1½ hours or until done. Lift onto a hot platter, being careful to keep the rings in place, and serve. Serves 6 to 8.

--Mrs. Lewis Congor

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## ROULADEN

Use round steaks, cut in half, and put on each piece a slice of fat bacon, several slices of onion; salt, pepper. Roll up tightly and fasten securely with toothpicks. Brown on all sides in a dutch oven. Add 1 sliced onion and a little water. Let cook with lid on tight until tender. Add more water or potato water if needed. Make a thickening with water and flour. Potato water makes gravy much richer. Even tough roundsteak gets tender cooked in this manner.

--Mrs. Martin Hoitkamp

## YUMMY BALLS

1 can tomato soup
1 lb. ground beef
1 small onion, minced
½ cup cracker crumbs
1 lb. ground pork
1 cup uncooked rice
1 egg
Salt and pepper

Mix all together well. Shape in balls about the size of golf balls, and pile in oiled casserole. Pour over all one can of tomato soup, thinned with a little water. Cover and bake at 375° for 1 hour. Makes about 30 balls.

--Mrs. V. A. Turpin

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## PORK CHOPS AND PINEAPPLE

Use one rib pork chop per person. Have it cut 1 inch thick, boned and rolled. Fasten together with a toothpick.

Put chops in iron skillet. On top of each chop put 1 tablesp. of thick sour cream, 1 tablesp. grated cheese, and one slice of onion. Bake about 45 minutes. Serve on rings of pineapple which have been browned in a little butter.

--Mrs. Emily Myers

SAUER BRATEN
(Sour Pot Roast)

Prepare in a large bowl enough vinegar to cover a roast, add salt, pepper, bay leaf and onion. Cover the meat with a plate while in the brine and turn daily. Let the meat stand in this brine two to four days, depending on the time of year.

Let the roast drain well before pot roasting, brown on both sides well, add onion, and use some of the brine to finish cooking in tightly covered kettle (dutch oven). When done, prepare thickening of one cup sour cream and 2 tablesp. flour. Serve with noodles.

--Mrs. Martin Hoitkamp

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HAMBURGER PATTY

1 lb. ground beef
1 cup milk
1 small onion, ground, scraped or chopped
1 teasp. salt
Pepper
1 egg, beaten
1 cup corn flakes

Combine and put under broiler for about 8 to 10 minutes on greased pie tin. Flop to second pie tin and broil other side same amount.

--Miss A.P.Livingston

## BEEF OR LAMB STEW

2 lbs. beef or lamb
2 onions
1 tablesp. Worcestershire sauce
1 cup celery
¼ teasp. pepper
3 or 4 cups water or broth
¼ cup butter
1 cup carrots
2 teasp. salt
¼ teasp. paprika

Select meat and cut in cubes. Brown in frying pan on surface unit. Place meat in casserole. Add butter and onions and brown slightly. Add vegetable seasoning and hot broth. Cover and cook 2 hours. May be cooked in thrift cooker.

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## DELICIOUS ROUND STEAK ROLLS

Cut round steak in as near squares as possible, about the size of a slice of bread. Salt and pepper. Then place on each a strip of onion, bacon, and slice of dill pickle. Roll and fasten with toothpicks about 2 or 3 to hold in place. Roll in flour and brown in frying pan containing melted shortening. When rolls are a nice brown, cover with water to which 2 bay leaves have been added, and simmer until tender. Take rolls out of juice, place in dish and thicken gravy, seasoning to taste. Pour over rolls and serve.

--Mrs. Grant Matternick

## MADRAS CURRY

(To utilize leftover leg of lamb and gravy)

Fry soft in butter 1 medium onion, chopped fine. Add ¼ cup raw ham, minced fine. Fry 5 minutes. Add the following:

1 leek (optional)
1 tart apple, cut in quarters
3 or 4 green onions
Thyme
8 or 10 whole cloves
2 stalks celery
1 tablesp. curry powder
2 boullion cubes in 2 cups hot water

Simmer 20 minutes.

Heat 2 cups lamb gravy. Add sliced lamb and let stand until serving time.

Re-heat to boiling point. Beat 2 egg yolks, add ½ cup cream. Mix well and add to curry sauce. Simmer but do not boil, stirring until sauce is thickened.

--Elizabeth Norris

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## LAMB CHOPS WITH ROQUEFORT CHEESE

Dot lamb chops with Roquefort cheese. Sprinkle with flour and dot with butter. Broil for 5 minutes. Pour over a sauce made of 1 teasp. Worcestershire sauce, ¼ cut water, dash of Tabasco sauce. Broil for 5 minutes more, basting until done.

--Kitty J. Nordstrom

## CHEESE SHORTCAKE WITH HAM AND MUSHROOMS

Sift together: 1 cup flour
1½ teasp. baking powder
¼ teasp. salt

Cut in: 2 tablesp. butter

Stir in: 2 tablesp. grated sharp cheese
6 " milk

The dough should be soft, but not sticky. Turn out on a floured board. Knead lightly and roll or pat ½ inch thick. Cut as for biscuits and bake at 450° for 12 to 15 minutes. Split these shortcakes and serve with following mixture:

Combine: 1½ cups medium cream sauce or
1 can cream of mushroom soup
1½ cups mushrooms
1½ cups diced cooked ham
1 tablesp. chopped green pepper
1 tablesp. pimiento
Salt and pepper

Keep hot in double boiler until ready to serve on shortcakes.

--Mrs. Frederick H. Johnson

## CORN AND HAM DISH

Part I: 1½ cups boiled or baked ham
1 can whole grain corn (about 1 pt.)
Cut ham into fairly large pieces

Part II: 1 small, thinly sliced onion
½ cup diced celery
½ cup diced green pepper
1 small clove garlic, minced
1 tablesp. butter or oil

Saute until slightly browned, and add: 1 can Campbell's tomato soup
1 can tomato hot sauce
1 small can mushrooms (liquor included)

Cook sauce until blended and pour over Part I ingredients. Bake slowly 1 hour at 350°. Top with buttered bread crumbs and brown slightly before serving. If sauce is too thick, tomato juice may be added. Ripe olives make a little more "dressed up" dish.

--Mrs. O. B. Thorgrimson

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## CROQUETTES

1 pt. of cooked ground meat
2 tablesp. flour
Seasoning to taste
½ pt. milk
1 tablesp. butter

Put milk on to boil. Mix flour and butter together and add little hot milk. When smooth, put in boiling milk and cook until thick gravy (not too thick). Add to meat, mix well and put away until very cold. When cold, make the forms, dip in egg and crackers, dust like oysters, and swim in hot fat. Serve with peas and cream sauce of 1 tablesp. flour, ½ pt. cream, 1 teasp. butter, salt and pepper. --Mrs. H.D.McCaskey

## HAM LOAF

1 lb. ham, ground
½ lb. veal, ground
½ lb. beef, ground
2 cups soft bread crumbs or
1½ cups quick cooking oatmeal
1 cup thin cream
½ teasp. salt
Pepper to taste
¼ cup chopped celery
¼ cup chopped onion
1 tablesp. chopped green pepper
1 tablesp. chopped parsley
Butter for sauteing

Saute celery, onion, green pepper, parsley in butter or bacon fat. Add other ingredients and mix well. Pack into a well buttered loaf bread dish (pyrex) and bake at 375° about 1½ hours, or until done.

A small can of shredded pineapple drained and mixed with either honey or brown sugar and spread on top and allowed to brown slightly the last 30 minutes of baking gives this a company dress.

Serve with the following mustard sauce:

1 tablesp. sugar
2 tablesp. Colman's mustard (dry)
3 tablesp. vinegar
pinch of salt
1 egg beaten slightly
¼ pt. cream, whipped

Mix all, except cream, and cook in double boiler until thick, stirring constantly. Cool and add whipped cream.

--Mrs. A. E. Reamos

## RECIPE FOR CURING HAMS

For each 100 pounds of ham, prepare:

6 gallon spring water
9 lbs. salt (half fine, half coarse)
3 lbs. brown sugar
3 oz. saltpeter
1 oz. saleratus

Mix together. Boil and skim. When cold, pour over meat which has been packed in a clean, sweet cask. Let hams remain 4 weeks, then repack, putting top hams at the bottom. Let remain in brine 2 weeks longer. Take out. Hang and smoke.

--Mrs. Henry Van Hoevenberg

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## SEASONING FOR SAUSAGE OR HEADCHEESE

To 10 pounds of sausage meat or headcheese, add:

3 oz. salt
1 oz. pepper
1 oz. sage

--Mrs. Henry Van Hoevenberg

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## CORN BEEF

Pack down 100 pounds of beef, sprinkling some fine salt on parts which come in contact with each other. Place a weight on beef and cover with the following pickle:

6 lbs. fine salt
4 gals. water
1½ lbs. sugar
2 oz. saltpeter

--Mrs. Henry Van Hoevenberg

## CHICKEN SUPREME

Part I (White Sauce)

1 qt. chicken broth
3/4 cup flour
1 teasp. salt
1/8 teasp. pepper
½ cup chicken fat
6 eggs, well beaten

Make a flour paste of the dry ingredients and 1½ cups of the cold chicken broth. Add to the remainder of chicken broth that has been heated to boiling. Cook until thickened. Add eggs and remove from fire.

Part II Line casserole with any good bread dressing. Place cooked boned chicken on top. Add white sauce and top with buttered bread crumbs. Bake in moderate oven, 350°, about ½ hour, or until dressing is done and crumbs are brown.

--Julia Elliott

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## CHICKEN IN CASSEROLE

Cut up a large chicken as for frying. Dip each piece in a batter made of flour and water of the consistency of cream to which ½ teasp. soda and ½ teasp. salt has been added.

Roll in fine cracker crumbs and place in baking pan or casserole in which ½ cup of oil or melted fat has been placed. Cook in moderate oven, 375°, for 1 hour until tender. When done, each piece will have a delicious brown crust. Make a gravy as follows: 4 tablesp. flour to each 3 tablesp. fat in the pan. When smooth, add 2 cups cold water. Stir constantly until smooth and thickened, then season. Serves 8.

--Mrs. Frederick H. Johnson

## CHICKEN IN CASSEROLE

1 4-lb. chicken
1 cup celery, diced
¼ cup minced onion
1 green pepper, chopped
2 cups carrots, diced
¼ cup cooking fat
1 cup milk
Salt & pepper & flour

Cut chicken in pieces. Dredge with flour. Brown in hot cooking fat. Season with pepper and salt. Place chicken in casserole, add water, cover, cook slowly until chicken is tender. Add vegetables which have been browned in the cooking fat. Cover. Cook slowly until vegetables are tender. Add water if necessary. Remove chicken. Combine milk and 2 tablesp. flour. Mix until smooth. Combine with vegetables and chicken broth. Cook slowly, stirring constantly until smooth. Serve with chicken; if desired ¼ teasp. curry powder may be added to give variety in flavor. 8 servings.

--Mrs. C. B. McRae

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## POULET FLAMBE

Part I Cut a medium-sized chicken, well roasted, in thick pieces and keep hot.

Part II (Sauce)

3 tablesp. butter
½ cup cooked mushrooms & juice
Salt, pepper to taste
4 tablesp. brandy
4 " port
4 " sherry or Madeira

Add chicken and bring to a boil. Set brandy on fire and let it burn out. Then add 1 cup thick cream. Stir until thoroughly hot and serve immediately.

--Dorothy L. Guthrie

## MACARONI CHICKEN BALLS

2 tablesp. butter )
¼ cup flour )
1 cup milk )

Make a thick cream sauce and add the following:

1 cup cooked macaroni
1-3/4 cup cooked chicken
¼ teasp. celery salt
1 teasp. lemon juice
1 teasp. chopped parsley
2-3 drops onion juice
Salt and pepper to taste

Let stand overnight. Make into balls about the size of golf balls. Roll in egg and rice flakes. Fry in deep fat. These can be made the day before and reheated in the oven.

Serve with a cream sauce made with part chicken stock. Add mushroom and some cooked celery to sauce.

--Mrs. Harold B. Thompson

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## CHICKEN A'LA KING

2 tablesp. fat
1 cup milk
2 egg yolks
1 cup quartered mushrooms
1 pimiento, cut in strips
2 cups cooked chicken
½ teasp. pepper
2 tablesp. flour
1 cup thin cream
1 green pepper, minced
1 teasp. salt
1 cup cooked celery

Make sauce of fat, flour, milk, cream, salt and pepper. Add mushrooms, green pepper, pimiento, and celery. Just before serving, add egg yolks slightly beaten and cook for a moment, stirring constantly. Add chicken that has been heated and serve at once.

To make casserole dish, omit egg yolks and pour over cooked noodles. Cover with crumbs and brown in oven.

--Nita Birdseye

## GOOP

1. Put a 2 to 3 pound fricasseeing chicken in a large kettle. Pour boiling water over it, and add a veal knuckle. Cook three hours. Take the meat from both, remove bones, and cut in small pieces. Return to broth.

2. Brown together:
   2 tablesp. shortening
   ¼ cup minced onion
   ¼ cup minced popper
   1 teasp. paprika

   Add to the meat mixture with ¼ cup minced pimiento. Season to taste.

3. Now, add 4 cups uncooked spaghetti and cook until spaghetti is tender, and add:
   1½ cups ripe olives
   1 cup cheese, put through sieve

4. Cook until cheese is melted into mixture and serve piping hot on a large platter, sprinkling on top:
   1 cup grated cheese
   strips of pimiento

Note: Serve with combination salad and garlic bread.

--Mrs. Winifred Olson

## GARLIC BREAD

Use a loaf of unsliced French bread. Slice 3/4 inch thick, slicing so that pieces are not cut quite through and loaf stays together. Butter each slice with melted butter and place a thin slice of garlic between each slice of bread. Heat in oven until bread is hot all the way through. Remove garlic and serve hot. Variation: Spread with any cream cheese instead of butter.

--Dorothy Snead

## CREOLE CHICKEN

1 roasting chicken
6 tablesp. shortening
2 sliced onions
2 diced raw carrots
1 cup canned tomatoes
Stuffed olives, sliced
2 whole cloves
½ teasp. paprika
3 teasp. salt
¼ teasp. pepper
3 cups boiling water
1 cup rice

Clean chicken, cut into frying pieces, flour lightly. Brown onion, then remove. Then brown chicken and put in large roasting pan. Combine carrots, tomatoes, seasonings, boiling water, and pour over chicken. Sprinkle rice and onion evenly around chicken. Cover closely. Bake in moderate oven, 350°, until rice is dry and tender (about 1 hr.). Remove cover for last 5 minutes. In serving, rice may be piled into mounds and garnished with stuffed olives.

--Lorena Leach

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## CRACKER DRESSING

1 qt. milk (part cream)
(add ½ cup butter, if no cream is used)
4 eggs, slightly beaten
Sage, Salt and Pepper to taste
Small amount of grated onion
6 to 10 rolled crackers

Mix all and bake. Serve as an accompaniment with any meat or fish.

--Mrs. Emily Myers

## CORNBREAD DRESSING

Part I (Corn Bread)

1 cup corn meal
1 cup flour
¼ cup sugar
4 tablesp. baking powder
½ teasp. salt
1 cup milk
2 eggs
4 tablesp. melted butter

Mix and sift the dry ingredients. Add the milk; then the well beaten egg and lastly the melted butter. Beat thoroughly. Bake for 25 minutes in a shallow baking pan, buttered, in moderate oven.

Part II

2 cups corn bread cut in squares (See Part I)
3/4 cup butter
½ cup chopped onions
1 teasp. salt
½ teasp. pepper
¼ cup parsley, finely chopped
½ cup celery, finely chopped
1 tablesp. poultry seasoning
½ cup hot water, or juice from giblet gravy

Put one-half of butter in a heavy fry pan, add onion and cook over low heat until soft, taking care that butter and onions retain original color.

Meanwhile, put cornbread crumbs in a large mixing bowl, add salt, pepper, poultry seasoning, parsley and celery. Toss all together lightly. Then add partially cooked onions and moisten with balance of butter melted in hot water or juice from giblet gravy. Mix thoroughly and stuff bird.

--Katherine Farley

## CRAB MEAT BAKED IN AVOCADO PEAR HALF

1 cup milk
1 cup cream
4 tablesp. butter
4 " flour
Yolks of 2 eggs
bread crumbs
Dash cayenne popper
Juice of 1 lemon
1 lb. crab meat
3 avocados
12 mushroom caps

Scald milk and cream in double boiler. Blend flour and butter and add to the milk and cream. When it has cooked 20 minutes, add 2 beaten egg yolks and cook 2 minutes. Remove from fire and add salt and dash of cayenne and ½ of the lemon juice. Add crab meat.

Seed and peel the avocados and pour a little lemon juice on each half. Fill the halves with crabmeat mixture and top with buttered crumbs, a wedge of avocado, and 2 small mushroom caps. Put in oven with a little warm water in bottom of pan and bake for 20 minutes in covered dish.

--Mrs. Elbe Graham

* * *

## TUNA OR SALMON LOAF

1 can tuna fish or salmon
2 cans Campbell's cream of mushroom soup
1 10¢ package potato chips
2 eggs

Flake the fish. Add 1 can undiluted soup, potato chips rolled fine, and beaten egg yolks. Fold in stiffly beaten egg whites and pour into a greased casserole and bake 30 to 40 minutes at 350°. Thin the remaining can of soup to desired consistency and use for a sauce over the loaf when served.

--Myra Gotchell

## NORWAY SALMON (Curry)

Butter a mold or vegetable dish and line with rice cooked as follows:

Cook 1 cup rice until tender in salted water, drain and steam. Stir in 3 tablesp. butter mixed with 1 teasp. onion juice and 1 teasp. curry powder. Line mold about 1 inch deep; then fill with salmon seasoned with salt, pepper, nutmeg and lemon juice. Cover with rice and steam 1 hour. Serve plain or with egg sauce.

--Mrs. Don Palmer

* * *

## CLAM AND SAUSAGE LOAF

1 can minced clams
½ lb. sausage
½ cup cracker crumbs
3 eggs

Beat eggs until light, add remaining ingredients. Bake ½ hour at 350°. This is a small recipe and can be doubled.

--Mrs. G. B. Goddard

## HALIBUT SHRIMP RING

2 lbs. halibut put through grinder
2 cups fresh bread cubes
2 cups milk
1 teasp. salt
1 " pepper
3 tablesp. chopped parsley
3 egg whites, whipped

Mix all, adding egg whites last. Bake one hour at 325°. Serve with following sauce:

Rich white sauce, medium thick, to which has been added: 1 cup shrimp
½ cup cooking sherry

--Francis W. Quigley

* * *

## SCALLOPED OYSTERS

1 pt. small Willapa oysters
1 cup white sauce
½ cup bread crumbs
1 cup oyster cracker crumbs
½ cup melted butter
Salt & pepper

Prepare white sauce. Stir bread and cracker crumbs into melted butter. Place a thin layer of crumbs on bottom of a buttered shallow baking dish. Cut oysters into 3 or 4 pieces and place half of them in the dish. Sprinkle with salt and pepper and add half of white sauce. Repeat and cover top with remaining crumbs. Bake about 30 minutes at 450°. A baking dish about 8½ inches in diameter & 2 inches deep is about right. Serves 4.

--Mrs. Alex Gardner

## SIAMESE CURRY

Fry 2 tablesp. chopped onion in 2 tablesp. butter until soft, not brown, and add the following:

| | | |
|---|---|---|
| 1 tablesp. | curry powder | ) |
| 4 " | stewed tomatoes | ) Cook |
| 1 " | coconut | ) 5 |
| 2 " | chutney | ) min. |
| 2 " | raw chopped apples | ) |
| 2 " | sour cream | ) |
| Salt & pepper | | ) |

Add 1 lb. of prawns or lobster or crab.

Set in oven in pan of water until ready to serve. With this, serve lots of rice and little dishes of chopped, hardboiled eggs, coconut, thinly sliced bananas, chopped walnuts and chutney.

--Mrs. Henry Van Hoevenberg

* * *

## SALMON SURPRISE

1 can salmon, boned
1 small onion, grated
Enough white sauce to cover
1 chopped green pepper
1 can whole kernel corn

Fry onion and pepper in 3 tablesp. butter. Add corn and salmon. Simmer until heated. Put into wide, shallow baking dish. Cover with well seasoned white sauce. Make rich biscuit dough. Cut small round for center, then cut small strips and place to resemble wheel. Place on salmon mixture and bake until biscuits are done.

--Mrs. H. J. Blakeway

## WESTERN SALMON LOAF

1 cup cooked farina
3 tablesp. minced onion
3 " parsley
½ teasp. pepper
2 cups salmon
1 cup chopped celery
1 teasp. salt
2 teasp. vinegar
2 eggs

Combine all ingredients in order given. Pour into greased loaf pan and bake at 375° for 1 hour.

--Mrs. John Niedermeyer

* * *

## NOODLES AND TUNA

½ small can mushrooms
1 large can tuna
½ qt. milk, approx.
¼ cup butter
½ green pepper
Salt & pepper to taste
½ small can pimiento
½ pkg. noodles, cooked and drained
¼ cup flour
½ teasp. Worcestershire sauce

Drain mushrooms and add to the liquor enough milk to make ½ quart. Make white sauce with butter, flour and milk. Stir in all other ingredients and cover with bread crumbs. Dot generously with butter and bake 1 hour in slow oven, about 325°.

--Mrs. G. O. Brohm

## TUNA SOUFFLE

Make thick cream sauce as follows:

2 tablesp. butter
2 " flour
3/4 cup milk
½ teasp. salt

Add to cream sauce:

1 can (6 oz.) tuna fish, drained and shredded
4 beaten egg yolks

Beat all well. Let cool.
Fold in:

4 beaten egg whites

Put in baking dish so that it is only half full and set in pan of hot water. Bake 1 hour and 10 minutes at 315°. Do not open oven until time is up.

--Mrs. Henry Van Hoevenberg

## BAKED SALMON SCALLOP

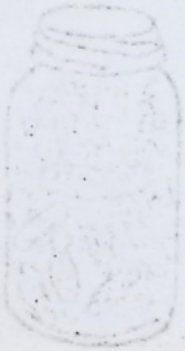
2 eggs
1 can salmon (remove bones and skin)
1 cup fine bread crumbs
½ teasp. salt
1 cup thin cream
¼ teasp. pepper
½ teasp. celery seed
1 tablesp. grated onion

Beat the eggs until light and to them add the rest of the ingredients in order given. Put in buttered casserole and bake 30 minutes in moderate oven.

--Mrs. Chester Wendt

# PICKLES

# ADDITIONAL RECIPES



## LUNCHEON PICKLE

25 cucumbers, 4 or 5 inch
8 medium-sized onions
1 tablesp. mustard
1 " ginger
2 cups sugar
2 qts. vinegar (may use part water)

Slice and pour boiling water over cucumbers. Let stand overnight with 3/4 cup salt. Slice onions and stand in cold water overnight with ¼ cup salt. In morning drain. Boil vinegar and spices 5 minutes. Pour over cucumbers and onions, but do not boil. Seal air tight.

--Mrs. E.H.Niedermeyer

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## BREAD'N BUTTER PICKLES

Slice 6 qts. unpeeled cucumbers (3 or 4 inches) 12 medium-sized onions. Chop 2 green and 2 red peppers, sprinkle with salt. Let stand 4 hours.

Rinse and drain well. Mix ¼ cup mustard seed, celery seed to taste, 3 teasp. tumeric powder, 4½ cups white sugar, 1½ qts. vinegar. Pour over cucumbers and cook 10 minutes. Seal while hot.

--B. Arnold

* * *

## PICKLES

12 large unpeeled cucumbers
6 onions
3 cups vinegar
1 teasp. tumeric
2 cups sugar
1 teasp. celery seed
1 teasp. mustard seed

Soak cucumbers and onions, when thinly sliced, in salt water for 1 hr. Add the rest of ingredients and bring to boil. Seal while hot.

--Mrs. Drysdale

## CHUNK PICKLES

Make brine of salt water to float an egg. Soak 8 lbs. cucumbers (dill pickle size) in brine for 3 days. Rinse and stand in clear water for 3 days. Change water each day. Cut cucumbers 1 inch thick on bias. Use 3 pts. weak vinegar, alum size of walnut. Simmer 3 hours but do not boil. Take out cucumber cubes and add 4 lbs. sugar to vinegar, 1 pkg. pickling spice and a little salt, and boil 3 minutes. Pour boiling hot over pickles in jars. Ready for use in 3 months. Makes 7 quarts.

--Lulu Fisk

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## WATERMELON PICKLES

Cut prepared melon rind in 2 inch pieces and soak overnight in cold salted water, using 2 tablesp. salt to 1 qt. water. Drain, and cook in fresh water until tender. Add rind to the following syrup while boiling, and cook until fruit is tender and translucent.

Syrup: 2 lbs. sugar
1 pt. water
1 pt. cider vinegar, boil together 5 minutes and add spice bag composed of
1 thinly sliced lemon
2 teasp. whole cloves
2 " " allspice
2 tablesp. broken stick cinnamon tied in cheesecloth.

Add spice bag and cooked melon rind to syrup and cook as directed above. Remove spice bag and pack pickles in hot sterile jars and seal while hot.

--Mrs. H.S. Chirgwin

## MIXED MUSTARD PICKLES

1 qt. large cucumbers
1 qt. large onions
1 head cauliflower
1 qt. small onions
3 red peppers
3 large cooking apples, cut in ½ inch squares

Stand in brine overnight and drain. Add: 3 cups brown sugar, 1 cup flour, 1 qt. vinegar, 1 qt. water, ¼ lb. mustard seed, ¼ lb. mustard, ½ oz. tumeric powder. Boil all in vinegar until tender. Add paste.

--Julia Elliott

* * *

## NEVER FAIL DILL PICKLES

2 qt. cucumbers
2 heads dill

Pack clean cucumbers, closely, in a ½ gallon jar. Sprinkle the chopped heads of dill through as jar is packed. Add:

3 tablesp. sack salt
1 cup vinegar
3 cloves garlic, cut fine
2 tablesp. mixed whole spices

Fill jar with cold water, screw on cover, leave for a few days where the jar may be shaken. Do not use for 2 weeks.

--Mary Berriman

## DILL PICKLES

1 qt. vinegar
2 qts. water
1 cup salt

Pack picklos in jars. Then cover with the above pickling solution after it has been heated to the boiling point.

--Mrs. Drysdale

* * *

## EASY DILL PICKLES

For each quart picklos, add 1 tablesp. of dill seed and slice of onion or garlic. Cover with brine made of 4 quarts of water, 1 quart of vinegar and 1 cup of salt, which has been brought to a boil. Pour boiling hot over picklos and seal.

--Mrs. John Niedermeyer

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## 300 SWEET PICKLES

Wash 300 small cucumbers, sprinkle with ½ cup salt. Cover with boiling water, let stand overnight. Following morning, remove from brine, wipe dry and lay in crock in which they are to be pickled.

Mix: ½ gal. vinegar
3 tablesp. mustard
4 tablesp. salt
4 tablesp. sugar
½ cup mixed pickling spices
Few pieces of ginger root

Pour over pickles. Weigh out 3 lbs. sugar. Each morning, add a handful of sugar to picklos until all sugar is used. These pickles will keep indefinitely if left in crock and kept covered with a cloth.

## SWEET PICKLES

1 gal. of little cucumbers
3/4 cups salt

Pour boiling water over cucumbers and let stand overnight. Drain and pack in crock. Pour over without heating:

½ gal. vinegar
4 tablesp. salt
4 " sugar
4 " dry mustard
½ cups mixed pickling spice

Weigh out 5 lbs. of sugar. Add a handful of sugar every day until sugar is all used. Stir until dissolved.

--Grace Holmes

* * *

## SWEET PICKLES

7 lbs. cucumbers 3 inches long. Put in brine made of 1 pt. of salt to 1 gal. of water. Let stand in brine 4 days. Pour off brine and let stand in fresh water 3 days. Wash, split and put in kettle. Add 2 cups of vinegar and enough water to cover, a handful of grape leaves and 1 teasp. of alum. Simmer 2 hours. Do not boil or they will be soft. Pour off liquid, put pickles back into jar. Heat 3 pts. of vinegar, 3 lbs. of sugar, 1 oz. of whole spice and 1 oz. of stick cinnamon. Pour over pickles and let stand overnight. Drain off liquid and bring to a boil. Do this 2 mornings. The 3rd morning, bring juice to a boil. Pack pickles in jars and pour the juice over and seal.

--Mary Berriman

## SWEET PICKLES

For 1 gal. of cucumbers: Put in brine of 2 qts. water, 1½ cups salt, ½ cup vinegar. Let stand 2 weeks or more.

Remove cucumbers and punch with fork. Wash and simmer in fresh water for 20 minutes. Do not boil. Drain and put on fresh water and 1 teasp. alum. Heat nearly to boil and let stand overnight. Put in following syrup:

1½ cups vinegar
2½ cups sugar
1 tablesp. mixed pickling spice
½ teasp. mustard seed
¼ teasp. celery seed

Bring to boil and put in jars.

--Nellie Niedermeyer

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## SWEET PICKLES

Fill a 5-gal. jar to 3 inches from the top with small cucumbers. Then fill jars with brine made by mixing 2 lbs. of salt with 2-3/4 gals. of water. Let stand 1 week.

Rinse pickles with cold water. Cover with cold water. Cover with cold vinegar to which 3/4 oz. of alum has been added. Let stand 10 days. Remove from vinegar and stick each pickle with a fork. Then pour over sweet vinegar and 15 lbs. of sugar. Add: 1 pkg. mixed spices, stick cinnamon. Heat and let cool. Do not boil pickles. After they have cooled, add 1 oz. of benzoate of soda dissolved in 4 oz. of warm water.

--Mary Butler

## SWEET CHUNK PICKLES

Rinse 7 lbs. medium-sized cucumbers in cold water. Cover with a brine made by mixing:

2 cups salt
4 qts. water

Let stand in brine in cool place for 3 days. Drain, cover with clear, cold water and let stand 3 days longer, draining and adding fresh water each day. Drain again and cut cucumbers into 1 inch chunks. Add:

3 pts. diluted vinegar or enough to cover
1 tablesp. powdered alum

Simmer 2 hours, but do not boil. Remove cucumbers and to the vinegar add 3½ lb. sugar (7 cups), 1 tablesp. whole cloves, 1 tablesp. whole allspice, and 3 sticks cinnamon (broken). Boil 5 minutes. Pour over cucumbers in hot jars and seal.

--Mrs. H. S. Chirgwin

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## SWEET PICKLES

Wash 75 cucumbers 3 or 4 inches long; cut into pieces 3/4 inches thick (makes about 2 gallon). Place in a stone jar, pour over 2 cups salt and one gallon boiling water. Let stand one week (skim every day if necessary). On the 8th day, drain well and pour over them 1 gal. fresh boiling water, 1 tablesp. powdered alum. Let stand 24 hours. On 9th day drain and add 1 gallon boiling water, and let stand 24 hours. The 10th day, drain and pour over them boiling hot, the following mixture:

5 pts. strong vinegar  6 cups of sugar
½ oz. celery seed  1 oz. stick cinnamon

On each succeeding day for 3 days, drain off liquid and reheat, each time pouring on pickles while hot. Add 1 cup sugar each time. Seal or leave in open jars.

--Mrs. Fisk

## SWEET CUCUMBER PICKLES

2 gallons pickles (sliced)
1 gallon boiling water
1 cup salt

Pour over cucumbers and let stand 8 days. Pour off and wash. Pour 1 gallon boiling water over cucumbers and let set 24 hours. Drain and pour 1 gallon of water with 1 tablesp. of alum. Let set 24 hours.

Syrup: 5 pints vinegar
3 cups sugar
2 oz. stick cinnamon
1 oz. celery seed

Let boil, pour over cucumbers and let set for 24 hours. Drain off and bring to boil and add 3 cups sugar each morning for 3 mornings.

--Elsie Shaffer

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## ZUCCHINI PICKLE RELISH

| | | | |
|---|---|---|---|
| 5 lbs. zucchini | 1 teasp. | dry mustard |
| 2 lbs. onions | 2 " | celery seed |
| 5 tablesp. salt | ½ teasp. | ground pepper |
| 2¼ cups vinegar | 1 " | ground cinnamon |
| 1½ cups sugar | 1 " | ground nutmeg |

Wash and chop unpeeled zucchini. Peel and chop onions. Place in large kettle and sprinkle with salt. Cover with cold water and let stand overnight. Drain off salt water and rinse once in clear water. Drain and add remaining ingredients. Cook slowly about 30 minutes or until thick, stirring occasionally. Pour into hot sterilized jars, filling to the top. Seal at once. Makes about 5 pints.

--Lorena Leach

## SWEET RELISH

Grind through food chopper:
8 cups green tomatoes
4 cups red tomatoes
2 red peppers
6 cucumbers
4 onions
1 small head cabbage
Cover ground mixture with 1 cup of salt and mix. Let set all night. Next day, drain well and add syrup of:
8 cups brown sugar
8 cups vinegar
2 teasp. mustard (dry)
2 " celery seed
2 " mustard seed
2 " black pepper
Simmer all ingredients for about 20 minutes and seal.

--Mrs. Grant Matternick

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## CORN RELISH

12 ears of corn, cut from cob
1 head of cabbage, chopped
Salt
Let mixture stand 1 hour and prepare:
5 green peppers
2 tablesp. salt
3 pts. vinegar
3 cups sugar
3 teasp. mustard seed
1 heaping tablespoon of tumeric or more
Mix all, and boil about 10 minutes. Seal while hot.

--Shirley Drysdale

## COLD CATSUP

½ peck of ripe tomatoes, chopped and drained
1 cup grated horseradish
2 red peppers
2 onions
1 cup sugar
½ cup salt, scant measure
1 qt. vinegar

Mix all together and let stand in stone jars, covered. Keep in cool place.

--Mrs. Mildred Palen

* * *

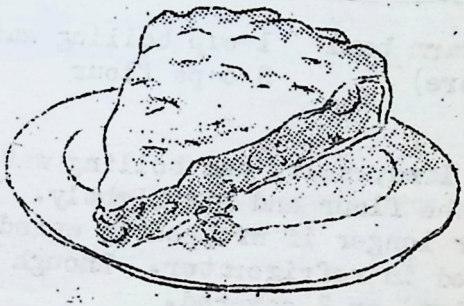
## CHOW CHOW

1 peck green tomatoes
6 large onions
4 red peppers
3 bunches celery
Celery seed
Salt
Enough vinegar to cover
3 large heads cabbage
3 green peppers
4 large cucumbers
Mustard seed
2 lbs. sugar

Let come to a boil and seal.

--Elsie Hoover

# PIES



## HOT WATER PASTRY

1½ cups flour
½ teasp. salt
¼ cup boiling water
7 tablesp. shortening
¼ teasp. baking powder

Pour boiling water into mixing bowl. Add shortening. Beat until smooth. Add dry ingredients which have been sifted together. Beat until smooth. Chill before using.

--Mrs. Ray Maust

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## NEVER FAIL PIE CRUST

1 cup lard in warm bowl (scant measure)
1 teasp. salt
1 cup boiling water
3 cups flour

Cream well the lard, salt, and boiling water. Gradually add the flour and mix lightly. Will keep 2 weeks or longer if wrapped in waxed paper and stored in refrigerator. Enough for 3 open-faced pies, or 2 covered.

--Mrs. L. V. Watkins

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## SOUR CREAM RAISIN PIE

1 cup raisins
1 cup sour cream
1 tablesp. flour
½ cup sugar
1 tablesp. lemon juice
1 egg

Mix together and pour into unbaked crust. Either put crust on top, and bake, or bake in one crust. If one crust is used, take from oven, add meringue and return to oven until light brown.

--Nita Birdseye

## SOUR CREAM RAISIN PIE

2 eggs
1 cup sugar
1 tablesp. flour
¼ teasp. salt
1 " cinnamon
¼ teasp. ginger
1/8 teasp. cloves
1/8 " nutmeg
1 cup thick, sour cream
1 cup raisins

Line pie plate with rich pastry, building up the edge. Beat eggs, add sugar into which flour, salt and spices have been mixed. Add sour cream and raisins. Blend well and pour into pastry. Place strips of pastry lattice-fashion across the top. Bake in hot oven 30 to 35 minutes. Reduce heat slightly after 15 minutes.

--Mrs. H. S. Chirgwin

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## CRUSTLESS APPLE PIE

6 medium-size apples
1/3 cup sugar
½ teasp. mace or cinnamon
½ cup butter
1 cup brown sugar
1 cup flour

Peel, core and slice apples thin. Sift over them the sugar mixed with the spice and stir well. Place in a buttered pie pan, mounding in center.

Cream butter and brown sugar and flour together until it becomes crumbly. Sprinkle over apples. Bake in a moderate oven, 350°, for 45-50 minutes. Serve with whipped cream or plain cream. Also may be served plain, hot or cold.

--Pearl Sanders

## PUMPKIN PIE

1 large cup pumpkin
1 tablesp. flour
Pinch of ginger
½ teasp. cinnamon
½ teasp. cloves
2 eggs
Pinch of salt
3/4 cup sugar
1 cup Borden's canned milk
1 cup sweet milk
½ teasp. cloves

Mix flour, pumpkin, spices, add sugar, salt, then milk and beaten eggs. Pour into pie shell and bake slowly.

--Mrs. Victor Bursell

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## BANANA MERINGUE PIE

Mash 3 ripe bananas with a fork. Add
3/4 cup sugar
1/8 teasp. banana extract
1 tablesp. lemon juice
Make meringue with 3 egg whites and ¼ cup sugar. Add to the banana mixture and place in a baked pie shell. Bake in moderate oven for 35 minutes. Cool and top with whipped cream.

--Margery S. Johnson

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## PEAR PIE AMBROSIA

Slice ripe pe ars into unbaked pie crust.
Mix: 1 level tablesp. brown sugar
1 " " white sugar
1 heaping tablesp. flour
¼ teasp. cinnamon
Sprinkle pe ars with this mixture. Pour over this 1 cup sweet cream. Bake until done.

--Myrtle Pitz

## RHUBARD CUSTARD PIE

2 cups rhubard (cooked and unsweetened, about 1 lb.)
1 cup sugar
1 tablesp. butter
1 " cornstarch
3 eggs

Cook the rhubard in the top of a double boiler without any water. Mix the sugar and cornstarch and add to the rhubard. Cook until creamy. Add butter and pour over beaten egg yolks. Return to double boiler and cook just until the yolks are also thickened. Cool slightly. Pour into a baked pie shell and top with meringue. To make meringue, beat egg whites with 6 tablesp. of sugar. Brown lightly in slow oven.

--Mrs. Elbe Graham

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## PUMPKIN PIE

2 cups pumpkin
2 cups canned milk
1 cup sugar
4 tablesp. melted butter
4 eggs, well beaten
2 tablesp. molasses
1 teasp. cinnamon
1 " nutmeg
½ " ginger
Dash of salt

Mix in the order given, beat well, and pour into 2 unbaked pie shells. Bake until it is done when tested with silver knife. Sprinkle the filling with chopped walnuts or crushed peanut brittle.

--Shirley Drysdale

## CONCORD GRAPE PIE

Part I: Stem and wash, but do not skin, 5 to 6 cups Concord grapes. Nearly cover with water. Cook slowly until soft. Sieve and cool.

Part II: To the above add:
- 1½ cups sugar
- ½ teasp. salt
- 1 heaping tablesp. cornstarch
- Juice of 1 large lemon
- 1 to 2 tablesp. pineapple juice(optional)

Part III: Cook on top of stove, stirring constantly. When thickening, add:
- 2 egg yolks, slightly beaten

Continue stirring until thick. Cool and add stiffly beaten whites of 2 eggs. Fold in gently. Place in baked pie shell. Serve topped with whipped cream, flavored with slight sweetening and lemon extract.

--Morna Lemery

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## CARROT PIE

- 1½ cup cooked, sieved carrots
- ½ cup brown sugar
- ½ cup white sugar
- 3 eggs, beaten
- 1½ cups top milk
- ½ teasp. cinnamon
- ½ teasp. nutmeg
- ¼ " salt
- 2 tablesp. orange juice and grated rind of 1 small orange

Heat this in a double boiler until fairly warm. Pour into a deep pie pan lined with pastry. Bake in very hot oven, until crust is set and reduce to 325° to allow for baking. Any sweet wine may be substituted for the orange juice.

--Mrs. O. B. Thorgrimson

## LEMON PIE

1/3 cup lemon juice
1 cup sugar
4 tablesp. cornstarch
2 cups water
3 eggs
2 teasp. lemon rind (grated)
1 tablesp. butter
½ teasp. salt

Measure water in double boiler, add butter, and when melted, add cornstarch and sugar. Stir until clear and cook 10 minutes. Beat egg yolks and add to mixture, then add lemon juice and rind. Pour in hot baked pie shell, let stand in oven until thick. Beat whites till light. Add 2 tablesp. sugar for each egg white, and when glossy, spread on pie and brown in very slow oven.

--Claire Hanley

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## LEMON PIE

1 cup sugar
1½ cups hot water
3 tablesp. flour
juice & rind of 1 lemon
3 tablesp. cornstarch
½ teasp. salt
2 egg yolks
butter size of walnut

Boil sugar, water, salt, cornstarch and flour in double boiler until thick. Then add yolks of eggs and boil 2 minutes. Add butter and cool. Then add the juice and rind of lemon, and pour into baked pie shell, and cover with meringue: 2 egg whites
4 tablesp. sugar
¼ teasp. baking powder

Beat the egg whites until foamy. Add sugar, 1 tablesp. at a time, until whites are stiff. Last, add the baking powder. Pile on the pie and bake in slow oven 20 minutes.

--Mrs. H. E. Conger

## LEMON PIE

2/3 cup sugar
1/3 cup flour
¼ teasp. salt
1/3 tables. grated lemon rind
1½ cups water
2 tablesp. butter
3 egg yolks
3 tablesp. lemon juice

Combine sugar, salt and flour. Add hot water. Boil gently 3 to 5 minutes. Add rind and let come to a boil. Add butter and let melt. Pour very slowly into beaten egg yolks. Put in a double boiler and cook over a low fire until fairly thick. Remove and add lemon juice. Pour in baked pie shell.

Meringue: Beat 3 egg whites until they hold a peak. Add 1/8 teasp. salt and ½ teasp. baking powder. Add gradually 6 to 8 tablespoons sugar, and ½ teasp. lemon extract. Bake 15 to 20 minutes at 325°. Note: 1 tablesp. lemon juice may be added to meringue and part of meringue may be beat in pie filling. This makes more filling and less meringue. I do not cook juice in filling as I consider pie more digestible this way.)

--Mrs. Frederick H. Johnson

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## GEORGE WASHINGTON PIE

3 eggs
½ cup sugar
1 cup corn syrup
½ cup melted butter
1 cup chopped nuts

Beat eggs until light with the sugar. Add remaining ingredients and bake in unbaked pie shell in rather hot oven for 10 minutes, then in a slower oven for 25 minutes.

--Blanche Arnold

## O-SO-GOOD PIE

1 cup sugar, scant
¼ teasp. cloves
½ " cinnamon
¼ " salt
1 tablesp. molted butter
2 tablesp. vinegar
1 " water
½ cup raisins
¼ " chopped nuts
2 eggs, well beaten

Sift together the first 4 ingredients. Add remaining ingredients in order given, and pour into unbaked pie shell, and bake in hot oven for 5 minutes. Reduce heat and bake 30 minutes, or until golden crist crust is formed, and knife comes out clean.

--Mrs. L. V. Watkins

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## LEMON CHIFFON PIE

1 Baked pie shell
3 eggs (separated)
1 cup sugar
1 lemon

Beat egg whites stiff, and add ½ of the sugar, continue beating until smooth. Beat egg yolks light and add remaining sugar. Add lemon juice to the egg mixture, and cook in double boiler, stirring constantly until the consistency of mayonnaise. Pour the hot mixture over the egg whites, folding it in lightly.

Fill pie shell and put into hot oven, 425°, to brown lightly, for not longer than 3 minutes. Note: this pie will not hold up after many hours.

--Mrs. V. A. Turpin

## PECAN PIE

3 eggs
2 tablesp. brown sugar
4 " melted butter
1 cup corn syrup
1 " chopped pecans, rolled in flour
¼ teasp. salt
1 " vanilla

Beat eggs until light, add sugar, melted butter, syrup, and salt, flavoring and nuts. Bake in unbaked pie crust.

--Mrs. Ida S. Palmer

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## ANGEL FOOD PIE

1 baked pie shell
1 cup sugar
2 heaping tablesp. cornstarch
1½ cups boiling water, or 1 cup pine-apple juice and ½ cup water
1 teasp. vanilla
3 stiffly beaten egg whites
½ cup whipping cream
Chopped nuts, pecans, walnuts or blanched almonds

Mix sugar, cornstarch, and liquid in double boiler and cook until thick. Add vanilla and let cool. Add stiffly beaten egg whites. Pour into baked pie shell and let stand 2 hours. Top with the whipped cream and sprinkle with the ground nuts.

--Katherine Farley

## CHOCOLATE SUNDAE PIE

1 cup evaporated milk (Borden's)
½ cup water
3 eggs
½ cup granulated sugar
1 tablesp. gelatine
3 " cold water
¼ teasp. nutmeg
½ " vanilla
1 cup sweetened whipped cream

Heat milk and ½ cup water in double boiler with nutmeg and egg yolks, beaten light with sugar. Cook until the consistency of thick cream. Remove from heat. Add the gelatine whichhas been soaking in 3 tablesp. cold water. Add vanilla and cool. When cool and ready to set, beat with dover beater and fold in the stiffly beaten whites. Pour this fluffy mixture into a rich baked pie shell. Set in refrigerator. When thoroughly cool, cover with whipped cream and sprinkle top with grated bitter chocolate.

--Lucile Marsh

## GRAHAM CRACKER CREAM PIE

Crust: 14 Graham Crackers, rolled fine
½ cup brown sugar
¼ cup melted butter
Mix together and press into pie dish. Remove ½ cup of mixture and save for top of pie.

Filling: 2 cups milk
2 egg yolks
2 level tablesp. cornstarch
1 teasp. vanilla
½ teasp. lemon extract
¼ cup sugar

Mix all together and cook in double boiler until thick. Beat egg whites until thick, add 2 tablesp. powdered sugar. Spread on filling, then sprinkle on the saved crumbs over the top. Bake 20 minutes in moderate oven.

--Mrs. Emily Myers

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## NUT PIE

2 egg yolks, well beaten
1 cup powdered sugar
1 cup chopped nuts
1 cup chopped dates
2 tablesp. flour
1 teasp. baking powder
½ teasp. salt
2 egg whites, beaten stiffly

Cream sugar and beaten egg yolks, add flour, salt, and baking powder sifted together. Add nuts and dates, and lastly fold in the egg whites. Bake in two 9-inch, greased cake pans 12 to 15 minutes in moderate oven. Serve with whipped cream.

--Mrs. L. V. Watkins

## ORANGE CREAM TORTE

3 egg yolks, well beaten
½ cup flour
3/4 cup sugar
1/8 teasp. salt
1½ cup milk
1 cup orange juice
1 teasp. grated orange rind
3 egg whites

Mix together the egg yolks, flour, sugar, and salt. Add the milk and orange juice, also grated rind. Cook in double boiler until thick. Cool, stir into this cream, 1 egg white beaten stiff. Then pour into a crumb crust pie shell and cover with a meringue made of the 2 remaining egg whites. Cover the meringue with crumbs.

Standard proportion for Crumb Crust:

To each cupful of graham cracker crumbs, use ¼ cup butter. Mix well and press the mixture into a pie plate. Bake 10 minutes in a moderate oven. Add 2 tablespoons of sugar and ½ teasp. cinnamon to the crumbs. For pie shell and top, it will take 1½ cup of crumbs. Brown meringue in slow oven.

--Mrs. Alfred S. V. Carpenter

## MINCEMEAT

1 lb. raisins
1 lb. currants
½ lb. kidney suet
½ lb. orange, lemon & citron peel
1 lb. sugar
1 cup boiled cider*
2 lbs. apples
1 cut nutmeats
Juice & grated rind of 2 lemons
1 tablesp. salt
1½ teasp. mixed spices

Note: "Boiled" cider refers to cider which has been boiled until it has been reduced one-half.

Remove all skin and fiber from suet before chopping. Chop in food chopper: suet, apples and peel. Clean and dry thoroughly the raisins and currants. Place all in a large bowl, add sugar, salt, lemon and grated rind and spices. Mix and add the cider (1 cup). Store in a cool dry place in sealed jars.

--Mrs. F. S. Flickenger

* * *

## MINCEMEAT

8 qts. apples, chopped fine
3 lbs. cooked lean beef, chopped or ground fine
1 lb. butter
3 lbs. seedless raisins
1 lb. citron
1 lb. cranberries
1½ teasp. cinnamon
1½ tsp. nutmeg
1½ teasp. allspice
1½ " cloves
1 " salt
2½ lbs. sugar
½ gal. apple cider

Mix all together and cook until fruit is well done. More or less sugar may be added to suit taste. Seal in hot sterile jars.

--Mrs. Chester Wendt

# PRESERVES & JELLIES

# ADDITIONAL RECIPES

## QUINCE HONEY

3 pecled and grated quinces
2 qts. water
4 lbs. sugar

Melt sugar in the water, add grated quinces. Boil until the consistency of jelly.

--Eva Thumler

* * *

## BERRY JAM

1 qt. of strawberries
1 qt. of sugar
1 tablesp. vinegar or lemon juice

Let stand overnight. Next morning boil 7 minutes. Stir off and on for 30 hours and seal cold. Fill jar 1 inch from top. Tie paper over jar and prick the paper full of holes with pin. Put in a cool, dark place. Keeps all winter and not hard to make.

--Mrs. H. E. Conger

* * *

## MARASCHINO CHERRIES

4½ lbs. of firm, large Royal Ann cherries
4½ lbs. sugar
1 oz. red coloring
1 oz. almond extract
3 cups water
Juice of 1 lemon

Soak cherries overnight in brine made of 2 tablesp. salt and 1 teasp. of alum to each qt. of water. Wash well in the morning till no trace of salt is left. Bring to a boil the cherries, sugar, coloring and water. Let stand 24 hours. Repeat, add flavoring and let stand another 24 hours. Fit cherries, if syrup should be too thick, dilute with cold water. Bring to a boil for last time and seal.

--Ida S. Palmer

## CRANBERRY JELLY

1 qt. of cranberries
1 cup of water
2 cups of sugar

Cook cranberries and water in covered dish 5 or 6 minutes. Press through sieve. Stir in sugar without re-heating. Turn mixture into mold. Do not return to fire after sugar is added or the mixture will not jell. The strong acid of the cranberry in connection with high heat "splits" the sugar and interferes with the jellying process.

--Imogene Smith

* * *

## HONEY PICKLED PEACHES

3 cups honey
3 cups cider vinegar
2 cups water
1 teasp. salt
5 qts. peaches (clings)
1 tablesp. whole cloves
2 sticks cinnamon

Heat first 4 ingredients to boiling. Scald peaches. Remove skins and insert 3 or 4 cloves (heads removed to keep peaches from darkening) into each. Place a few at a time in boiling syrup, add cinnamon and cook until peaches are tender, and slightly transparent. Pack in sterile jars, cover with boiling syrup and seal. Makes about 8 pints. (Seckel pears may be used instead).

--Kathryn E. Heffernan

## APRICOT JAM

4 cups ground apricots
1 cup crushed pineapple
7 cups sugar
1 tablesp. cream of tartar

Boil 12 minutes and seal.

--Mrs. Grant Matternick

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## STRAWBERRY PRESERVES

Pour scalding water over 2 boxes of strawberries and pour off. Add 2 cups sugar to berries and boil hard for 3 minutes. Add 2 more cups sugar and boil again for 3 minutes. Let stand 24 hours and put in jars cold and seal.

--Mrs. Grant Matternick

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## STRAWBERRY PRESERVES

Use large, firm ripe strawberries. 2 qts. (do not increase this amount). Scald them, leaving them in boiling water 2 minutes. Then drain and add 4 cups sugar. Boil 2 minutes, counting the time after entire contents is bubbling. Remove from fire and, after bubbling has stopped, add 2 more cups of sugar and boil 5 minutes. Count time as specified, after which pour into shallow pans so that preserves stand not deeper than 1½ inch in pan. Let stand overnight. Pack in sterile jars and seal.

--Katheryn E. Hefforman

## PRUNE CONSERVE

5 lbs. prunes
4 lbs. sugar
1 lb. raisins
3 oranges

Run fruit through food chopper, using the juice, chopped rind and pulp of the oranges. Mix the ground fruit with sugar and let stand overnight. Next morning, cook until thick (about 30 min.) Remove from heat and add 1 lb. walnuts cut fine. Seal air tight in hot sterile jars.

--Mrs. Chester Wendt

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## PEAR CONSERVE

2 qts. diced pear
3 pts. sugar
2 oranges (grate rind, peel and cut up)
4 slices pineapple
½ cup pineapple juice

Cut fruit fine, and let stand in sugar overnight. Then drain and cook juice down. Add fruit, cook, drain and cook juice down until quite thick. Add fruit, heat and seal.

--Minnie Lance

* * *

## PRUNE CONSERVE

3 pounds of prunes
2 oranges (peel of one)
1 cup of walnuts
3 pounds of sugar
1 cup of raisins

Cook 2½ hours. Put nuts in last ½ hour.

--Elizabeth Harder

# SALADS & DRESSINGS

ADDITIONAL RECIPES

## MARSHMALLOW SALAD

Heat in double boiler: 32 marshmallows
2 tablesp. peach or pineapple juice

Fold over and over until marshmallows are about one-half melted. Remove from heat and continue folding mixture until it is smooth and fluffy. Chill. Blend in: 2 cups gingerale
1 cup mayonnaise
1 cup canned peaches, diced
1½ cups crushed pineapple, drained
½ cup maraschino cherries, sliced
1 cup cream, whipped
Dash of salt

Freeze mixture in large tray at coldest degree, without stirring. Will serve 12 or 14 as salad or dessert.

--Mrs. L. V. Watkins

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## TOMATO CHEESE SALAD

3 pkgs. Philadelphia cream cheese
2 tablesp. Knox gelatine
½ cup cold water
1 can tomato soup (Campbell's)

Melt cheese in double boiler, add the gelatine, which has been soaked in the cold water, and the tomato soup and blend well. When slightly cool, add:

½ cup green pepper, chopped
½ cup Spanish onion, chopped
½ pt. mayonnaise

Mold and chill.

--Mrs. Chester Wendt

## PINEAPPLE SALAD

1 cup sugar
3 tablesp. cornstarch
1½--2 cups water
Juice of 1 can sliced pineapple
Juice and grated rind of 1 lemon
Juice and grated rind of 1 orange

Cook sugar, cornstarch and water thick, like heavy sauce. Mix in juice of the orange, lemon, and pineapple, and return to heat again and cook until thick. Set aside to cool. Before serving, whip 1 cup of cream into sauce.

Arrange 1 slice of pineapple on lettuce leaf. Put mixture on pineapple, and grate cheese over sauce, add a dash of paprika on top of this. Makes a very pretty salad.

--Katherine Farley

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## PRUNE TUNA FISH SALAD

3 cups tuna fish
1 cup diced pineapple
¼ cup lemon juice
½ teasp. salt
3 cups shredded cabbage
1½ cups cooked, pitted, chopped prunes
Mayonnaise or French dressing
½ teasp. paprika

Break fish into small pieces with a fork. Combine with other ingredients. Add mayonnaise or French dressing to moisten.

--Mrs. C. B. McRae

## OVERNIGHT SALAD

| Part I | Part II |
|---|---|
| 1 large can pineapple | ½ cup milk |
| 1 lb. marshmallows | ¼ teasp. mustard |
| 1 cup nuts | 4 egg yolks |
| | 3/4 cup whipping cream |
| | Juice of 1 lemon |

Method:

Part I: Drain pineapple and dice. Cut marshmallows and combine with pineapple.

Part II: Heat milk. Beat egg yolks, add mustard, and add to milk. Cook in double boiler until thick. Cool mixture. Add lemon juice and cream, whipped. Add to pineapple and marshmallow mixture. Let stand overnight. Before serving, add nuts.

--Dolly Stevens

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## COTTAGE CHEESE RING

| | |
|---|---|
| 1 tablesp. gelatine | ¼ teasp. salt |
| ¼ cup cold water | ¼ " paprika |
| 1½ cups cottage cheese | ½ cup heavy cream, whipped |
| 2½ tablesp. Roquefort cheese (1¼ oz.) | |

Soften gelatine 5 minutes in cold water, dissolve over hot water. Press cottage cheese and Roquefort cheese through sieve, and mix thoroughly with gelatin, salt, and paprika. Fold in whipped cream. Pour into ring mold and chill until firm. Unmold on platter, fill center with fruit salad or use pineapple. Serve with mayonnaise with fruit juice and whipped cream added.

## MOLDED SALMON

1 cup flaked salmon
1 cup drained peas
1 tablesp. gelatine
¼ cup cold water
1½ teasp. salt
½ " pepper
2 egg yolks, slightly beaten
3/4 cup milk
1½ tablesp. melted butter
4 tablesp. lemon juice

Soak gelatine in cold water 5 minutes. Combine seasoning, egg yolks and milk in double boiler. Cook 6-8 minutes or until thickened, stirring constantly. Add butter, lemon juice and softened gelatine, stirring until gelatine is dissolved. Remove from heat and fold in salmon and peas. Turn into mold rinsed with cold water. Chill until firm, unmold on lettuce and serve with French dressing.

* * *

## KENTUCKY SALAD

1 envelope gelatine
1 cup cold water
2 cups pineapple juice
1 cup chopped cucumber
2 cups chopped pineapple
2 teasp. vinegar
2 " lemon juice
1/3 cup sugar

Dissolve gelatine in water (5 minutes). Boil pineapple juice, vinegar, lemon juice, and sugar. Pour hot over gelatin. When cold add pineapple and cucumber and pour into molds. Garnish with slices of avocado and grapefruit. Before serving, pour on French dressing to which has been added a dash of catsup.

## CHEESE SALAD

1 pkg. lemon jello
1 cup boiling water
1 tablesp. vinegar
1 cup cream, whipping
1 cup grated cheese
¼ teasp. salt
½ cup sliced stuffed olives
½ cup sliced pimiento
½ cup sliced salted almonds

Add boiling water to jello and vinegar and let solidify, then beat with egg beater. Add cup cream whipped and grated cheese, olives, pimiento, almonds, and salt. Mold and serve with mayonnaise.

--Dorothy A. Storm

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## CHERRY WINE SALAD

1 large can Bing cherries
1 pkg. lemon jello
1 env. Knox gelatine
Juice of ½ lemon
Sweeten if necessary
1 cup cold Sherry wine
½ cup chopped walnuts

Heat 1 cup of juice from cherries, and add gelatine and jello. Add cold Sherry wine, walnuts, and pitted cherries. Mold. Serve with mayonnaise thinned with cream. Sprinkle chopped nuts on dressing to garnish.

--Kitty J. Nordstrom

## STUFFED TOMATOES IN ASPIC

6 firm tomatoes
3/4 cup celery, finely chopped
1¼ cups chopped chicken or crab flakes
1/3 cup mayonnaise
½ teasp. salt
3 cups aspic jelly

Peel and hollow out small perfect tomatoes. Mix celery, chicken or crab flakes, mayonnaise and salt. Stuff the tomatoes even with the tops. Chill, cover bottoms of individual molds or custard cups with aspic. When the aspic has been made up ahead, melt it over hot water and cool before using. If desired, put a design of green peppers or circles of olives in the bottom of the mold. Chill until jelly is set. Carefully place tomatoes in molds upside down, add more liquid jelly and let set until tomato is set so that it won't float. Then pour in more jelly to entirely cover tomato. Chill thoroughly, unmold on lettuce and serve with mayonnaise.

--Katheryn E. Heffernan

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## TOMATO ASPIC

1 can tomato juice
1 can Campbell's consomme
1 tablesp. gelatine

Warm tomato juice and consomme and dissolve the gelatine in it (1 tablesp. gelatine to 1 pt. of liquid). Turn into wet mold and chill.

--C. S. Newhall

## TOMATO ASPIC

2 tablesp. gelatin
¼ cup cold water
½ cup boiling water
4 cups tomatoes, fresh or canned
1 tablesp. chopped onion
½ teasp. celery seed
2 or 3 whole cloves
1 teasp. salt
1 " sugar
2 teasp. lemon juice

Soak the gelatin in cold water and dissolve in boiling water. Cook the tomatoes, onion, celery seed, cloves, salt and sugar for 15 minutes. Strain through fine strainer or cheese cloth, add lemon juice and dissolved gelatin. This may be molded at once or kept in jar in refrigerator and used when needed. When ready to use, take out amount needed and melt over hot water and re-mold.

--Kathryn E. Heffernan

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## TOMATO ASPIC

Part I
1 tablesp. gelatin
2 tablesp. cold water
1 cup boiling water
1 can tomato soup
½ teasp. salt
Other flavoring if desired

Part II
1 teasp. gelatin
1 tablesp. cold water
1 cup mayonnaise

Soak the gelatin in cold water, add the boiling water, soup and seasoning. Then dissolve the gelatin from Part II in cold water and melt over hot water. Stir in mayonnaise.

Put a layer of mixture from Part I in mold, add mixture from Part II when stiff enough to hold its shape, pour remainder of tomato mixture on top.

--Mrs. Fredrick H. Johnson

## SWEETBREAD AND CUCUMBER SALAD

1 lb. sweetbreads
1 cucumber
1 green pepper
1 tablesp. gelatin (Knox unsweetened)
2 tablesp. cold water
2 tablesp. boiling water
½ pt. whipping cream
2 tablesp. vinegar
Chopped onion to taste

Wash and parboil sweetbreads for 25 minutes. Let cold water run over them, drain, skin, and cut in small pieces. Peel and dice cucumber, cut pepper in small pieces. Soak gelatin in cold water and dissolve thoroughly with hot water, add vinegar. Whip cream. Combine all the above ingredients and mix well. Put in mold. Set in ice box overnight.

--Frances W. Quigley

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## PERSIAN SALAD

Part I

2 tablesp. gelatin
½ cup cold water
1 can tomato soup
2 pkgs. cream cheese

Part II

1½ cups finely chopped celery
3/4 cup mayonnaise
1 small bottle stuffed olives, sliced
½ teasp. salt
Pepper, paprika, celery salt to taste

Soften gelatin in cold water. Add boiling tomato soup and cheese. Stir until melted. When cool, fold ingredients from Part II. Makes 8 molds.

--Belva Aiken

## SUNSHINE SALAD

1 pkg. orange or lemon jello
1 can pineapple, crushed
1 cup finely grated carrots

Prepare jello according to directions on package, using the pineapple juice as part of the liquid. When cool, add pineapple and carrots. Mold in one large mold, or individuals.

--Mrs. Victor Bursell

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## FRENCH DRESSING

1½ cups Wesson oil
1/3 cup vinegar
2 teasp. dry mustard
1 teasp. salt
4 tablesp. chopped onion
1 small garlic clove

Combine ingredients in bottle. Shake well.

--Kitty J. Nordstrom

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## FRENCH DRESSING

6 tablesp. sugar
8 tablesp. oil
10 tablesp. vinegar
1 tablesp. Worcestershire sauce
1 teasp. salt
1/3 teasp. dry mustard
Lots of paprika

Shake well. This is very good on citrus fruit.

--Mrs. John Niedermeyer

## DRESSING

1 cup salad oil
½ cup vinegar
½ cup chili sauce
¼ cup sugar
½ grated onion or garlic
Salt and pepper

Place all ingredients in jar and shake well.

--Mrs. H. D. McCaskey

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## QUICK MAYONNAISE

1 tablesp. sugar
1 teasp. salt
½ or 1 teasp. mustard
Dash of cayenne
Yolks of 2 eggs
2 tablesp. vinegar or lemon juice
1½ to 2 cups salad oil

Mix and beat together the first 6 ingredients, then add the oil, slowly at first, then faster, until enough oil has been added to give the desired thickness.

--Belle S. Newhall

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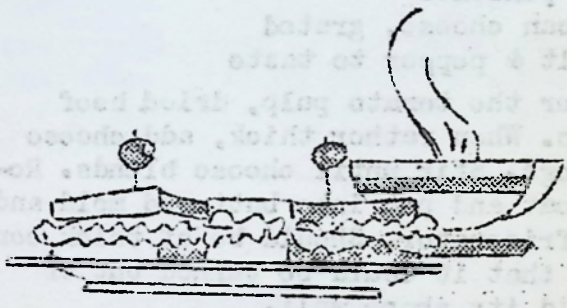
## MAYONNAISE

Break 1 egg in bowl, and add:
2 tablesp. sugar
1 teasp. salt
¼ teasp. paprika
1 " dry mustard
4 tablesp. vinegar (¼ cup)
3/4 cup Wesson oil
Do not stir above mixture.
Cook: 4 tablesp. cornstarch
1 cup water
Cook until thick and clear. Add to 1st mixture while hot and beat with egg beater until thick and smooth.

--Imogene Smith

# SANDWICHES & APPETIZERS



## CHEESE SPREAD

Ground American cheese
Chopped onion
Mayonnaise

Spread on buttered bread or crackers.

--Mary Anne Birdseye

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## MEXICAN SANDWICH FILLING

1 cup well drained tomato pulp (#2 can)
1 cup shredded dried beef
½ small can pimiento
¼ lb. American cheese, grated
Paprika, salt & pepper to taste

Boil together the tomato pulp, dried beef and pimiento. When rather thick, add cheese and seasonings. Stir until cheese blends. Remove from heat and put into buttered mold and store in refrigerator. Should be of thick consistency so that it could be turned out of mold and hold its shape well.

--Florence H. Trower

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## TUNA FISH SANDWICH FILLING

1 can solid pack tuna
4 stalks tender celery
Lemon juice
Onion salt
Mayonnaise

Shred tuna, chop celery very fine, add lemon juice and onion salt to taste. Add mayonnaise to moisten.

--Nita Birdseye

## APPETIZER LOAF

1 pkg. Old English cheese, ground or shredded
Mix well with the following:
2 tablesp. chopped onion
3 tablesp. chopped green pepper
2 tablesp. chopped sour pickle
1 tablesp. chopped pimiento
3 stuffed olives, chopped
1 hard boiled egg, chopped
½ cup cracker crumbs
4 tablesp. Miracle Whip Salad dressing
½ teasp. salt

Form into a roll. Wrap in wax paper and chill overnight. Place roll on galax leaves on appetizer tray with crackers. Garnish with stuffed olives.

--Florence H. Trower

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## ROQUEFORT DUNK

1 pkg. Philadelphia cream cheese
Roquefort cheese or Kraft Roca spread to taste.
1 small garlic bud, cut very fine
Salt and pepper to taste
Thin with cream

Cream all ingredients very well. Should be of proper consistency to dunk potato chips without breaking them. Delicious as dunk for crackers, etc., or raw vegetable sticks and cauliflower sprigs or filling for celery.

--Florence H. Trower

## PHILADELPHIA PIN WHEELS

Cut thin slices from the long side of a loaf of bread. Spread with seasoned, creamy-smooth Philadelphia cream cheese. Roll up the long way like a jelly roll and skewer with toothpicks. Cut in 1½ inch lengths. Wrap a slice of bacon around each and toast under broiler until bacon is crisp.

--Mrs. Alfred S. V. Carpenter

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## PEANUT BUTTER STICKS

Butter thin slices of bread with peanut butter. Sprinkle with salt. Roll the long way. Bind with thin strips of bacon and put under broiler until bacon is crisp.

--Mrs. Alfred S. V. Carpenter

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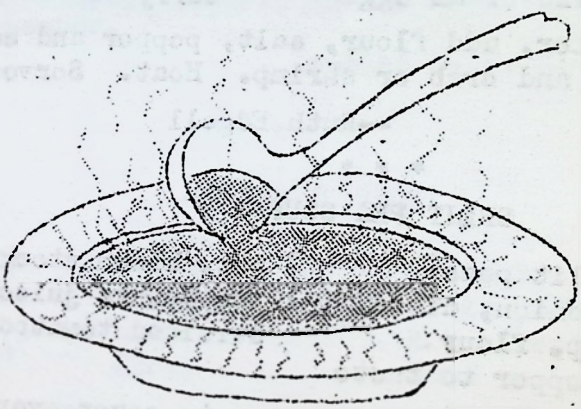
## TOPSIDES 1-2-3 COCKTAIL SAUCE

1 Tablesp. mayonnaise
2 " catsup
3 " Heinz Chili Sauce
½ teasp. lemon juice
1/3 " Worcestershire sauce
4 drops Tabasco sauce

Mix ingredients in above order. Makes 2 generous servings.

--Mrs. Alfred S. V. Carpenter

# SOUPS



## LUNCHEON SOUP

2 cans cream of tomato soup
2 small cans minced clams
½ pt. coffee cream

Heat together in a double boiler. Place slices of avocado on top of each dish when served.

--Mrs. A. E. Roames

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## CURRY CRAB AND SHRIMP SOUP

1 qt. milk
1 pt. crab meat, or 1 pt. shrimp (or half & half)
Butter size of an egg
2 tablesp. flour
Salt & pepper to taste
2 teasp. powdered curry

Melt butter, add flour, salt, pepper and curry. Add milk and crab or shrimp. Heat. Serves 8.

--Ruth Edgell

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## SPLIT PEA SOUP

1 cup split peas
1 small onion, diced
2 tablesp. flour
Salt & pepper to taste
2 qts. brown stock
1 pt. tomato juice or strained tomatoes

Clean peas and soak in water to cover overnight. Add peas, the water in which soaked, and the sliced onion to stock and simmer until peas are tender. If preferred, the meat bone may be cooked at same time as peas, starting in cold water. Add more water as necessary. Press peas through a sieve and return to broth. Add tomato juice. Make thickening from flour and cold water and add to soup. Stir until it thickens. Cook for 2 minutes. Taste and add salt and pepper if needed. Serve hot with croutons. Serves 5-6.

--Lucy A. Caso

## POTATO SOUP

2 potatoes, diced
1 small onion, chopped
Few celery leaves
Handful of parsley
1 cup shredded lettuce
1 cup, approx. water
1 can pea soup
Milk to thin
Salt and pepper to taste

Cook potatoes, onion, celery leaves, parsley, and lettuce in approx. 1 cup of water. When very soft, rub through sieve as for potato soup, liquid and all. Add pea soup, mix well. Thin to creamy consistency with milk. Will take at least 1 cup. Season well with salt and pepper.

--Miss A. P. Livingston

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## ASPARAGUS SOUP

1½ lbs. asparagus
2 qts. (8 cups) soup stock
5 tablesp. butter
2 " flour
1½ teasp. salt
4 egg yolks
2 tablesp. cream

Clean and break off asparagus tips. Boil in 2 cups of soup stock. Cut rest of asparagus in inch pieces. Cook in remaining soup stock. Lift out asparagus and put through ricer or strainer. Melt butter and add flour and gradually add stock from asparagus, stirring well. Add salt. Beat egg yolks in soup tureen. Add cream gradually and heat well, adding thickened soup. Lastly, add soup containing tips. Serve with toast or croutons.

--Marie Miller

## MUSHROOM SOUP

Peelings and stems from ½ lb. of mushrooms
1 tablespoon butter
1 teasp. flour
1½ cups Borden's unsweetened milk
1½ cups water

Melt butter in double boiler, add flour, stir until smooth. Add milk and water. Stir well, keep smooth. Then add peelings and stems of mushrooms (cut up). Cover and cook slowly 1 hour. Then put all through collander. Put in double boiler and season with salt and pepper. Serve hot. Enough for 5 cups.

--Winifred Q. Madden

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## COLD VICHYSSOISE

2 bunches scallions
6 tablesp. butter
½ cup water
5 potatoes
2 cups chicken broth
1 cup cream
Watercress and parsley
Salt and pepper
Finely cut chives

Simmer finely chopped green onions in butter with the water. Do not brown. Dice potatoes fine, add potatoes, onions and a few sprigs of parsley and watercress chopped, to hot chicken broth. Cover and simmer until soft. Rub through a sieve to make puree. Add cream, season, chill thoroughly, stir once before serving. Sprinkle with chives.

--Mrs. Alfred S. V. Carpenter

## CRAB SOUP

1 can tomato soup
1 can split pea soup
1 qt. milk
Dash of Worcestershire sauce, Tabasco Sauce and salt

½ lb. crab meat (marinated with 4 tablesp. Sherry)
Whip cream garnish with pimionto

Heat soups, milk and seasoning. When ready to serve, add crab and bring to the boiling point, and serve with whipped cream and pimiento.

--Mrs. Carl M. Ballard

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## CONSOMME

(Serve as jelly or hot)

5 lbs. beef soup bone
3 lbs. veal shank
1 bunch turnips
2 bunches carrots
2 green peppers
1 stalk celery or hearts of 2 bunches of celery
4 to 6 large onions
2 to 4 bay leaves
2 to 6 cloves
(If tomato color and flavor are liked, add 1 can of tomato juice or several ripe tomatoes.)

Cover above with cold water. Use 2 kettles, dividing meat which butcher has cut up in small pieces. Bring to boil. Simmer slowly. Might be overnight on low electric plate if necessary, or pressure cooker may be used. Strain, then add:

1 tablesp. Worcestershire sauce
2 " to 1 cup Chili sauce or tomato catsup
½ to 1 tablesp. Kitchen Bouquet
2 tablesp. salt
1 teasp. pepper

Cool and remove fat. Serve either hot or cold.

--Ruth Edgell

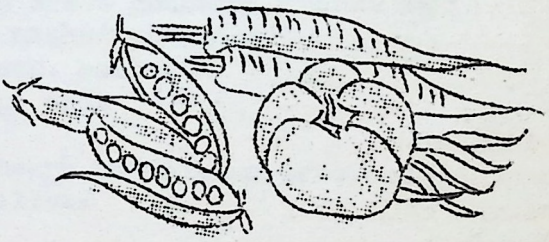
## RUSSIAN BORSCH

1 lb. beef for soup
6 cups water
1 teasp. salt
¼ teasp. popper
1 large onion, chopped
1 large carrot, cut in strips
1 tablesp. butter
1 cup shredded beets
2 cups shredded cabbage
1½ cups cubed potatoes
½ cup grated raw beet
Whipped sour cream and minced parsley garnish

Cover meat with water; add salt and pepper and cook for 10 minutes. Add onion and carrot which has been browned in butter, and boil 1 hour, replacing water which evaporates. Add 1 cup shredded beets and 2 cups shredded cabbage, and cook till beets are tender (about 30 minutes). Add potatoes and cook till tender (about 15 minutes). Just before serving, add about ½ cup of grated raw beet and serve each portion with spoonful of whipped sour cream and sprinkling of minced parsley.

--Mrs. Frederick H. Johnson

# VEGETABLES



# ADDITIONAL RECIPES

## VEGETABLE DINNER

1 head cauliflower
1 large green pepper
4 or 5 carrots
1 cup top milk
Salt
Lump of butter
Grated cheese
Bread crumbs

Dice carrots, separate cauliflower, cut pepper fine and cook in small amount of salted water until tender. Put into casserole. Add milk and butter. Top with grated cheese and bread crumbs. Bake at 375° for 25 minutes.

--Jane Smith

* * *

## SWEET POTATO PUFFS

2 large sweet potatoes (about 2½ cups mashed potatoes)
2 tablesp. butter
½ teasp. salt
Pepper
Milk enough to moisten potatoes
Marshmallows

Boil, peel and mash potatoes. Add butter, salt, and milk. Cool mixture and shape into balls, placing a marshmallow in the center of each. Dip in beaten egg and roll in finely crushed corn flakes. Let stand several hours before frying in deep fat until brown. Drain on unglazed paper.

--Marian Farrell

## MAPLE CANDIED SWEET POTATOES

6 potatoes (good sized) halved, or
more smaller ones
¼ to ½ cup brown sugar
½ cup maple syrup
1 tablesp. butter
1 teasp. salt
½ cup apple cider or apple juice
½ cup water

Let maple syrup, brown sugar, butter, salt, cider and water come to a boil. Pour over potatoes and bake in a slow oven --300° for 1 hour or until potatoes are glazed.

--Katheryn E. Heffernan

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## SWEET POTATO CASSEROLE

Boil sufficient sweet potatoes, and put through a ricer. Mix while hot with ½ cup butter, and ½ cup of sherry. Put in a buttered casserole, spread thickly with brown sugar, dot with butter. Bake 30 minutes.

--Mrs. A. E. Reames

* * *

## LIMA BEANS

Cook 2 cups of lima beans with 1 teaspoon mustard. When done, pour the water off. Put in baking dish with ½ cup brown sugar, 1 cup sour cream, ½ teasp. mustard. Bake until not too moist, then the last half hour or so lay strips of bacon over top and bake till done.

--Mrs. Emily Myers

## CELERY ROOT RING

4 large celery roots, boiled and put through a ricer or food chopper
5 eggs
2 slices of bread 1 inch thick without crust, soak for 10 minutes in warm milk
Salt and pepper
½ cup cream (more can be added)
2 tablesp. melted butter

Add bread squeezed not too dry to riced celery root. Add egg yolks slightly beaten, cream and melted butter. Add beaten egg whites last. Put in a buttered ring mold, set in a pan of water. Bake in a moderate oven 375° for 45 minutes. Test as for custard. Fresh creamed crab meat, chicken or other creamed dishes may be used in center of ring.

--Mrs. A. E. Reames

* * *

## BAKED CABBAGE AND APPLE

Butter a casserole the right size for the number you wish to serve. Put a layer of thinly sliced apples in the bottom. Sprinkle with small amount of sugar. Dot with butter and cover with layer of shredded cabbage. Salt cabbage lightly, and add another layer of apple, and so on until dish is full. Spread top with buttered crumbs. Add 2 tablespoons of water and bake in moderate oven, 350°, until tender, about 30 minutes.

--Marian R. Blakeway

## BAKED CORN

3 slices bacon
1 cup cooked corn
¼ teasp. pepper
1 cup milk
½ teasp. salt
¼ cup cracker crumbs
Paprika and butter

Cut bacon in small pieces and brown in frying pan. Add corn, milk, and seasonings. Put in buttered baking dish and cover with cracker crumbs and butter. Bake in moderate oven (350°) for 20 minutes.

--Mary Berriman

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## GREEN PEA RING

2 tablespoons butter
¼ cup flour
1½ cups milk
1 cup pureed cooked green peas
2 eggs, separated
½ teasp. salt
Dash of pepper

Melt butter and blend in flour, add milk and cook until thickened, stirring constantly. Remove from heat and stir in pureed peas, beaten egg yolks, salt and pepper. Beat egg whites until stiff and fold lightly but thoroughly into mixture. Turn into buttered ring mold and bake in moderate oven (350°) for 45 to 50 minutes. Loosen sides and turn out on large platter. Fill center with creamed chicken, crab, salmon, mushrooms, etc.

--Katheryn E. Hoffernan

## CORN RING

1 can cream corn
1 can (#2) tomatoes
1 cup corn meal

1 green pepper ) grind together
1 small onion )

1 teasp. salt
1 " pepper
1 cup plain cream
2 eggs, slightly beaten
1 cup grated cheese

Combine and mix above ingredients. Let stand overnight or for at least 8 hours. Bake in buttered ring mold placed in pan of hot water, 350° for 1 hour.

--Kitty J. Nordstrom

* * *

## RICE RING

4 cups cooked rice
Salt to taste
1 large can canned milk
2 cakes Bluhill, green chili cheese, or Dutch lunch, or Nippy cheese ($\frac{1}{2}$ cup)
2 eggs, beaten together
$\frac{1}{2}$ cup olive oil
1 large bunch parsley )
1 small onion ) Run through food chopper
1 clove garlic )

Mix together rice, milk, cheese melted, eggs, olive oil, parsley, onion, and garlic. Prepare night before. Bake next day for 1 hour in buttered ring mold placed in pan of water, 350°. Good with ham, mushrooms, creamed peas.

--Kitty J. Nordstrom

## CORN FRITTERS

3 eggs, separated
1½ cups cream style corn
¼ cup flour
½ teasp. salt
1½ teasp. sugar

Beat egg yolks well, add corn, flour, seasonings. Beat egg whites until stiff and fold into the corn mixture. Drop by spoonsful into shallow fat, just enough to cover the bottom of the pan. Cook until golden brown.

--May Chirgwin

* * *

## RICE RING

3 cups cooked rice
1 pkg. pimiento cheese (more if liked)
2 eggs, well beaten
½ cup Wesson oil
Salt & pepper to taste
1 pt. can Borden's condensed milk
1 garlic clove
1 onion, medium
3/4 cup parsley
1 cup green pepper

Put through grinder: garlic, onion, parsley and green pepper.

Beat egg, add milk, Wesson oil, cheese, seasonings, and ingredients put through grinder. Add rice last. Put in well greased mold. If mixture is too thick, thin with milk. Place mold in pan of water, and bake 1 hour at 350° or until set.

--Winifred Q. Madden

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## SWEET POTATO AND PEA RING

Cook sweet potatoes and mash. Grate in a little orange peel, add salt and pepper, and whip in a beaten egg. Put in buttered round mold and bake in oven 1 hour. Then fill with fresh or frozen cooked peas.

--Mrs. George Haecker

## STRING BEANS (Quickly Cooked)

In heavy aluminum kettle, melt 2 tablespoons butter; add enough broken string beans for 4 servings. Add 1 teasp. salt and stir beans around well until all are coated with the butter. Put on cover and steam until done. Add small amount of water if they become too dry.

--Julia Elliott

* * *

## STUFFED ZUCCHINI

Scrape 2 zucchini, slice in half, lengthwise, and remove seeds. Steam in boiling salted water for 8 minutes. Drain. Saute 1 large onion, chopped, and 1 large finely-chopped tomato in 2 tablesp. butter. Add $\frac{1}{4}$ cup bread crumbs, $\frac{1}{2}$ cup ground meat, 2 tablesp. meat stock, 1 egg beaten, salt and pepper and blend well. Fill hollow of zucchini with stuffing, dot with butter. Place in greased baking pan with 3 tablesp. water. Bake in moderate oven (350°) 25 minutes. Serves 4.

--Miss A. P. Livingston

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## WHITE SAUCE (Simple)

2 tablesp. butter
$1\frac{1}{2}$ to 2 tablesp. flour
1 cup hot milk
$\frac{1}{4}$ teasp. salt
$\frac{1}{4}$ teasp. paprika

Melt butter over low heat, then add flour and blend well. Stir in slowly the hot milk, using a wire whisk until the mixture is smooth and is boiling. Add seasoning. Combine with other ingredients at once to keep it from becoming watery.

## HOLLANDAISE SAUCE

1. Melt in double boiler:
   3 tablesp. butter
   2 " flour
2. Blend well and add gradually:
   1 cup hot water
3. Stir constantly until thick and season with:
   ½ teasp. salt
   Small amount cayenne pepper
   1 tablesp. lemon juice (or more)

Leave in double boiler until ready to serve. Then pour over well beaten yolks of 2 eggs. Stir thoroughly. Reheat quickly and serve at once.

--Mrs. Henry Van Hoevenberg

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## MEXICAN BEANS

2 cups small California pink beans
1½ cups grated cheese
½ cup olive oil
1 good sized onion, chopped
2 cloves garlic, chopped
Salt and pepper

Soak the beans overnight in water and cook in water in which they were cooked until very soft. Heat oil and add onions and garlic and cook until onions are tender. Then add beans, mashing a few of them as you add them to thicken sauce. Then add cheese, salt and pepper. Cook slowly until cheese has melted. If mixture seems too thick, add water in which the beans were boiled.

--Mrs. Henry Van Hoevenberg

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